



GODELLO 200 CESTOS 2022

Designation Of Origin VALDEORRAS

Enologist: Ángel Sánchez Cuesta Limited Production: 10,440 bottles

Vineyards

200 Cestos is the result of the collection of 100% Godello grapes from our most emblematic vineyard, Valdeaugas. There, 90-year-old vines are combined with new vines carefully selected from our best vineyards.

Located in the municipality of O Bolo, more specifically in the town of Lentelláis and the Bibei valley, the whole plot is arranged in terraces placed at an altitude of 550 to 650 meters.

The granite soils of the vineyard and the Atlantic microclimate that prevails in this area, along with the fermentation in French oak barrels, rest on its lees and subsequent aging in bottle, gives us a wine with a marked mineral character.

Analysis

Grape Variety: 100 % godello

Alcohol Content: 13,5 °

Total Acidity: 5,9gr/l

Residual Sugar: < 1,5 gr/l

PH: 3,24

Method of Clarification: in fermentation

Tasting Notes

Its appearance shows us greenish lemon and bright reflections transmitting freshness and vitality.

In nose we move into aromatic sensations and we find fresh grass, yellow plum, white flowers (honeysuckle) making us feel soft emotions. It is warm because of a good maturity, reflecting an excellent alcoholic potential perfectly joined with a superb citrus acidity (red grapefruit), which keeps a long time.

In mouth it is powerful (citrus jelly, lime) with a lot of nerve, which predicts long life and noble evolution in bottle. It is vigorous, rich, with bitter fennel, lemon verbena infusion, typical of a great wine. Finish, it is mineral characteristic of a granitic soils of this great vineyard.