



# GODELLO A COROA LÍAS 2024

Designation Of Origin **VALDEORRAS**

Enologist: Ángel Sánchez Cuesta

## Vineyards

Wine selected from subplots of one of our most emblematic vineyards, A Sobreira, situated at an average altitude of 450 meters. The 8-hectare vineyard is the largest in A Coroa. Located on a hill with a good northeast-southwest orientation, it is characterized by a special microclimate that lends it great potential.

Once the grapes get to the winery in boxes of no more than 14Kg, fermentation takes place in stainless steel through a winemaking process with the presence of its own lees for about 5 months.

## Vinification

Alcoholic Fermentation: 15 days

Temperature: between 15° y 18°

Malolactic Fermentation: None

Time in barrel: None

Aged on its Lees: 5 months

## Analysis

Grape Variety: 100 % godello

Alcohol Content: 13,5 °

Total Acidity: 5,5 gr/l

Residual Sugar: < 1 gr/l

PH: 3,23

## Tasting Notes

Visual: It displays a pale yellow color with golden reflections, clean and bright—typical of well-crafted Godello wines.

On the nose: it is highly expressive and complex. Ripe white fruits such as golden apple and pear stand out, accompanied by citrus notes (lemon, grapefruit) and subtle floral hints. The aging on lees adds a secondary aromatic layer with creamy, enveloping notes: toasted bread, brioche, dried fruits, and a delicate mineral background, which contribute elegance and depth.

In the mouth: it is fresh and lively, with well-balanced acidity that brings vibrancy. The texture is silky and smooth, thanks to the lees aging, which provides volume and roundness. Flavors of ripe fruit, citrus, and a mineral touch stand out, leading to a long and persistent finish that invites another sip.



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