



A COROA GODELLO 2025

Designation Of Origin VALDEORRAS
Enologist: Ángel Sánchez Cuesta Production Run: 120.000 bottles

Vineyards

Eight select plots selected among the best in Valdeorras. A combination of good south-southwest facing land with a noticeable slope, a gradient approximately 15% and a special microclimate ideal for ripening. Grapes harvested by hand in 14 kilo crates and later manually selected upon arrival at winery.

Vinification

Alcoholic Fermentation: 15 days
Temperature: between 15° y 18°
Malolactic Fermentation: None
Time in barrel: None

Analysis

Grape Variety: 100 % godello
Alcohol Content: 13,5°
Total Acidity: 6,1 gr/l
Residual Sugar: < 1,5 gr/l
PH: 3,2

Tasting Notes

A Coroa Godello 2025 displays a medium-intensity straw-yellow color, with greenish highlights at the rim. Clean and bright, with good fluidity and fine, regular, well-defined legs, indicating a well-balanced alcohol-to-structure ratio.

On the nose, it is clean and medium-high in intensity, showing a clear varietal expression. Aromatic herbs and soft spicy notes appear first, followed by fresh citrus aromas, ripe stone fruit and subtle hints of tropical fruit. A delicate aniseed note, reminiscent of fennel, is present alongside a well-integrated vegetal component characteristic of the Godello variety.

On the palate, it is a dry, fresh and well-balanced wine, with moderate-medium acidity that provides liveliness without sharp edges. It has a creamy texture, medium body and a broad mouthfeel. The finish is long, with a slight varietal bitterness that adds persistence and complexity. The retronasal is clean and elegant, dominated by white floral notes.

The 2025 vintage of A Coroa Godello is defined by its fresh profile, correct varietal expression and balance between acidity, volume and persistence.



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