



# GODELLO 200 CESTOS 2024

Designation Of Origin VALDEORRAS

Enologist: Ángel Sánchez Cuesta    Limited Production: 10,868 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: 5,7gr/l

Residual Sugar: < 1,5 gr/l

PH: 3,14

Method of Clarification: in fermentation

## Tasting Notes

In the visual phase, it displays an attractive greenish hue with lemon-lime highlights, bright and highly expressive, conveying freshness and vitality.

On the nose, it is intense and seductive, with notes of fresh grass, yellow plum, and delicate aromas of white flowers such as honeysuckle, providing a clean and refreshing sensation.

On the palate, it is broad and enveloping, with a powerful entry and a rich, vibrant mid-palate. Citrus flavors of lime and grapefruit stand out, accompanied by a subtle herbal touch and elegant bitter notes that add character and balance. Its excellent acidity and mineral backbone reflect the vineyard's granitic terroir, suggesting a long aging potential and an elegant evolution in bottle.