



GODELLO A COROA LÍAS 2025

Designation Of Origin **VALDEORRAS**

Enologist: Ángel Sánchez Cuesta

Vineyards

Wine crafted from a rigorous selection of grapes sourced from the finest sub-parcels of A Sobreira, A Coroa's most emblematic vineyard, located at an average altitude of 450 metres. Its position on a northeast-southwest facing hillside, together with the diversity of its soils and its distinctive climatic conditions, promotes a slow and balanced ripening process, resulting in grapes of remarkable aromatic intensity, freshness and outstanding winemaking potential.

After arriving at the winery in boxes holding no more than 14 kg, the grapes are fermented in stainless steel tanks. The wine is then aged on its own lees for 5 months, enhancing its complexity, texture and varietal expression.

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: 5,7 gr/l

Residual Sugar: < 1,5 gr/l

PH: 3,25

Tasting Notes

Appearance: Pale yellow in colour with golden highlights, clean and bright, characteristic of the finest Godello wines.

Aroma: Intense and complex on the nose. Notes of ripe white fruits, such as apple and pear, are complemented by citrus nuances and delicate floral hints. Lees ageing brings elegant aromas of brioche, toasted bread and dried nuts, supported by a subtle mineral background that adds depth and sophistication.

Palate: Fresh, balanced and enveloping on the palate. Its well-integrated acidity provides vibrancy and tension, while lees ageing contributes a silky texture and remarkable volume. Flavours of ripe fruit and citrus stand out, accompanied by an elegant mineral character and a long, persistent finish.

