

RAICES

GODELLO 2017

THE COLLECTION OF SPANISH GRAPE VARIETIES

A white grape variety native to the north-eastern region of Spain, probably originating from the slopes of the Sil River in the D.O. Valdeorras... It can be found throughout Galicia, northern Portugal and the D.O. Bierzo. Traces of its production have been found dating back to the 12th century in the areas of Castile-Leon and Bierzo. Outside of these regions, it is grown in the D.O. Abona, El Hierro, La Palma, Ribeira Sacra, Ribeiro, Tacoronte-Acentejo, Valle de Güimar, Valle de la Orotava and Icoden-Daute-Isora (Tenerife). Sometimes there is confusion with Verdejo if you don't see its leaves. Respected for its well developed qualities, Godello shows a complex aromatic profile. It prefers dry climates and low humidity soils. Ages well in barrels. 1.200 Ha planted in Spain



ACCOLADES
91 Points Penin

TECHNICAL INFORMATION

Harvest time: End of September

Classification: Bierzo DO

Origin of the grapes: Bierzo

Grape Variety: Godello

Vinification: Fermentation at 12°C for 15 days and completion of the fermentation at 16°C. Aging on lees 60 days with daily batonages of 5 minutes

Barrel ageing: No

Winemaker: Ruben Magallanes

TASTING NOTES

Superb golden colour, delicate and radiant. Fresh and expressive nose, with a seductive note of lemons, white fruit (golden apple) and early spring flowers and a hint of yeast from the lees. The supple and full bodied mouthfeel is complemented by exquisite acidity. The mid-palate is ample and the lingering finish reveals citrus notes, cut grass and spices.

PAIRING

Ribs, roasts and cutlets, as well as curried poultry, pasta with shellfish and seafood will all go perfectly with this wine for dinner with friends.

SERVING TEMPERATURE: 9-11°C

ANALYSE

Alcohol: 13,00% vol

pH: 3,39

Total Acidity: 4,98 g/l

Residual Sugar: 0,54 g/l

SO2 Total: 88 mg/l