

# Maruxa Godello 2019

*Maruxa, or María in Spanish, is a Great Galician Name. She was the winery founder's mother. The wine comes from our vineyards in the village of Éntoma, Valdeorras. We classify it as a village wine.*



- **Type of wine:** White
- **Production region:** Valdeorras
- **Year:** 2019
- **Grape varieties:** 100% Godello
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging:** 3 months on its lees in stainless steel vats

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### *Analytical data*

- **Alcoholic volume:** 13.50%
- **Volatile acidity:** 0.36
- **Total acidity:** 5.75
- **SO<sub>2</sub> Free/Total:** 30/110
- **pH:** 3.30
- **Suitable for vegans**

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### *The vineyard*

Grapes used for Maruxa Godello are a selection from our vineyards in the southernmost area of Valdeorras, in the village of Entoma, close to the Galir and Sil river. Soils in Val do Galir are purely slate and facing South, good maturation due to the solar effect of the soil on the vine; however, the soils close to Sil rivet are more clayey with boulders, North fathing, later maturation, floral and sharp.

Maruxa is made with fruit from our own plots in Éntoma: Valdemioto, O Follo, Regueirón, Granilla, as well as local suppliers from the same town. We harvest these supplier's vineyards ourselves.

### *Winemaking*

Manual harvest in cases of 15 kgs to preserve the integrity of the grape. Once the grape arrives at the winery, they're cooled to avoid oxidation, prior to alcoholic fermentation. Destemmed and not crushed of grape to ensure the wine preserves the primary aromas. Fermentation with native yeast.

Aged for 3 months on its lees in stainless steel vats.

### *Harvest description*

The 2019 harvest took place in the first fortnight of September. The year overall was warm and dry and this resulted in the early ripening of healthy, balanced grapes which were fresh and aromatic. Yields were slightly lower due to hailstorms and drought.

### *Tasting notes*

Intense yellow in colour with greenish and bright rim. On the nose, intense and varietal, reminiscent of mature white fruit and very mineral.

Balanced, silky, fresh and persistent on the palate. Recommended service temperature 10°C.