

Maruxa Godello 2023

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
- **Region of production:** Valdeorras
- **Year:** 2023
- **Grape varieties:** 100% Godello
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging:** 3 months on its lees in stainless steel vats

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.26
- **Total acidity:** 6.5
- **SO₂ Free/Total:** 25/95
- **pH:** 3.2
- **Suitable for vegans**

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 2023 harvest has been the earliest in the history of Virgen del Galir, starting the last week of August. With a rainy spring, dry summer and moderate temperatures, budbreak was somewhat earlier than in 2022.

Full alcoholic ripening, with good Ph and acidity. Higher yields than previous year.

Tasting notes

Intense yellow in colour with greenish and bright rim.

On the nose, intense and varietal, reminisces of mature white fruit and very mineral.

Balanced, silky, elegant, fresh, persistent and very pleasant on the palate.

Ideal pairing with fish, seafood and soupy rice.