

# Pagos del Galir Godello 2019



*Pagos del Galir comes from our A Malosa vineyard in the village of Éntoma, Valdeorras. This is a vineyard of premier cru quality and status.*



- **Type of wine:** White
- **Region of Production:** Valdeorras
- **Year:** 2019
- **Grape varieties:** 100% Godello
- **Type of bottle:** Burgundy
- **Bottle size:** 75 cl.

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### *Analytical Data*

- **Alcoholic Volume:** 13.5 % Vol.
- **Volatile Acidity:** 0.36
- **Total Acidity:** 6.5g/l
- **SO<sub>2</sub> Free / Total:** 28/105
- **pH:** 3.35
- **Suitable for vegans**

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### *Winemaking*

Grapes used for Pagos del Galir Godello come from our premier cru A Malosa vineyard in the village of Éntoma. Manual harvest in 15 kgs cases. Cold maceration of the grapes in scale fridges  
4 month ageing on its fine lees in stainless steel tanks.

### *Harvest description*

The 2019 harvest took place during the first fortnight of September. The year had been dry which led to early ripening of the grapes and a healthy, balanced, fresh and aromatic harvest. Drought and hailstorms meant that yields were a little lower than usual.

### *Tasting notes*

The wine is bright straw yellow in colour. The nose is delicate, Atlantic and mineral in quality with floral notes, aromatic herbs y citrus. On the palate, the wine is vibrant, silky and long with good structure and full body thanks to its lees ageing. A perfect match for seafood, fish, vegetables, white meats and stews.  
Recommended serving temperature 10°C.