

Pagos del Galir Godello 2020



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:** 2020
- **Grape varieties:** 100% Godello
- **Bottle type:** Burgundy
- **Bottle size:** 750 ml
- **Aging:** 6 months on its lees

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.36
- **Total acidity:** 6.5
- **SO₂ Free/Total:** 20/90
- **pH:** 3.1
- **Suitable for vegans**

The vineyard

Grapes used for Pagos del Galir Godello come from our premier cru A Malosa vineyard, a 50-acre plot planted 4 years ago, located in Éntoma, in the Don Fiz area, in the “Val do Galir”. Different soils: extreme soil, very poor, 100% slate in the easternmost zone; more silty and clayey in the easternmost zone. South and north orientations. Planted on terraces ranging from 1,300 to 2,000 feet of altitude.

Winemaking

Manual harvest in 15-kilogram cases. Cold maceration of the grapes in small fridges prior to fermentation. Six months aging on its lees in its original container, except for the vinified in stainless steel tanks aged in 3 or 4 wines barrels (500 l).

Harvest description

The 2020 harvest has been one of the earliest in recent years, taking place the last week of August and the first of September. A cold and rainy winter and a summer with warm temperatures resulted in the early ripening of healthy, balanced grapes which were fresh and very aromatic. More generous in yields than 2019 since we didn't suffer any inclement weather during the summer.

Tasting notes

The wine is bright greenish yellow in color. The nose shows delicate minerality, with aromatic fruit and floral notes of herbs and citrus.

On the palate, the wine is vibrant, with good structure and full body thanks to its lees aging.

A perfect match for seafood, fish, vegetables, white meats and stews.

Recommended serving temperature 10°C.