

VAL DO GALIR

GODELLO

2024

This wine comes from our vineyard A Malosa located in the village of Éntoma, Valdeorras. This is a "premier cru" quality vineyard.



Type of wine: White
Region of production: Valdeorras
Year: 2024
Grape varieties: 100% Godello

Type of bottle: Burgundy
Bottle size: 75cl.

Ageing and barrel type:
3 months on its lees in stainless steel tanks, foudre and French oak barrels of 500 liters

Alcoholic volume: 13.5%
pH: 3.1
SO₂ Free/Total: 25/90
Total acidity: 6,8
Volatile acidity: 0.3
Suitable for vegans

The vineyard

This wine is crafted from a singular vineyard: our A Malosa estate, a 21-hectare plot planted in four stages from 2015 to 2018. A Malosa is located in Éntoma, in the Don Fiz area, at the heart of the "Val do Galir." The vineyard is set on diverse soil types: the easternmost section consists of extremely poor, 100% slate schist soil, while the western part features more loamy and clay-rich soils. The vines are planted on terraces at elevations between 400 and 600 meters, with both southern and northern exposures.

Winemaking

The grapes are harvested manually in 15 kg crates. Prior to fermentation, the grapes undergo cold maceration in refrigerated storage. Gentle direct pressing is carried out at low pressures, discarding the wine obtained from the press cycle.

The wine is aged for three months on its lees in stainless steel tanks, *foudres*, and 500-liter French oak barrels.

Vintage / Harvest description

The 2024 harvest was the coldest in the last 10 years in Valdeorras, with chilly nights and cool days, in stark contrast to recent summers. These conditions allowed us to extend the harvesting period and work with greater precision in the vineyards.

Alcoholic maturation was fully achieved, resulting in excellent pH and acidity levels. Yields were lower than in the 2023 vintage.

Tasting notes

Brilliant and luminous, this wine displays a captivating greenish-yellow hue.

On the nose, it unfolds with elegance, revealing a crisp Atlantic character and a deep mineral core. Delicate floral nuances weave through fresh citrus and wild herb aromas, offering a refined complexity.

The palate is both vibrant and textured, balancing persistence with an inviting silkiness. A beautifully structured wine, its generous volume and tension are enhanced by lees aging, delivering a long, satisfying finish.

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

Recommended serving temperature 10°C.

