

# Val do Galir Godello 2021



*This wine 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:** 2021
- **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:** 0.30
- **Total acidity:** 6.6
- **SO<sub>2</sub> Free/Total:** 25/90
- **pH:** 3.15
- **Suitable for vegans**

## *The vineyard*

Grapes used for this wine 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 2021 harvest took place in the first fortnight of September and was marked by a cool summer with average temperatures during the day and cool temperatures at night, resulting in lower alcoholic and more homogeneous phenolic ripening, making it a healthy, Atlantic and very elegant vintage. Slightly lower yields than 2020.

It aims to be the vintage with the best ageing capacity of the last decade, long-lived wines.

## *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.