

# Val do Galir Godello 2022

*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:** 2022
- **Grape varieties:** 100% Godello
- **Bottle type:** Burgundy
- **Bottle size:** 750 ml
- **Aging:** 5 months on its lees in stainless steel, foudre and French oak barrels of 500 liters

## Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.30
- **Total acidity:** 6.3
- **SO<sub>2</sub> Free/Total:** 25/90
- **pH:** 3.2
- **Suitable for vegans**

## The vineyard

This wine is made from a unique and singular vineyard, A Malosa, a plot of 21 hectare planted 9 years ago in Éntoma, in the Don Fiz area, in the center of "Val do Galir". Vineyard of different soils: extreme and poor soil with 100% slate shales in the easternmost zone; soils of loam and clay in the westernmost part. South and north orientations. It grows in terraces ranging from 400 meters to 600 meters above sea level.

## Winemaking

Manual harvest in cases of 15 kg. Cold maceration of the grapes in small fridges prior to fermentation. Direct pressing with low pressure and discarding the wine obtained in the pressing. Aged for 5 months on its lees in stainless steel, as well as foudre and French oak barrels of 500 liters.

## Harvest description

The 2022 harvest started the first week of September in the fresher areas of the valley, and later followed by the areas of higher altitude. It has been a year marked by drought with average temperatures during the day, and cool temperatures at night, causing a full phenolic ripening of moderate alcohol. It has been one of the healthiest and purest vintage we can remember. Yields somewhat lower than in 2021.

## Tasting notes

Bright greenish yellow color. The nose shows delicate minerality, with fruity aromas and floral notes of herbs and citrus. On the palate, the wine is vibrant, full-bodied and with good structure thanks to its aging on lees and oak. A perfect match for seafood, fish, vegetables, white meats and stews. Recommended serving temperature 10°C.