

Val do Galir Godello 2023



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:** 2023
- **Grape varieties:** 100% Godello
- **Bottle type:** Burgundy • **Bottle size:** 750 ml
- **Aging:** 3 months on its lees in stainless steel tanks, foudre and French oak barrels of 500 liters

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.30
- **Total acidity:** 6.6
- **SO₂ 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 3 months on its lees in stainless steel, as well as foudre and French oak barrels of 500 liters.

Harvest description

The 2023 harvest has been the earliest to date in Virgen del Galir, starting the last week of August in the highest areas of A Malosa in the Val do Galir.

The year has been rather cool, in general, although in the second half of August temperatures skyrocketed excessively, causing an early harvest due to the rapid evolution of alcoholic ripening. It has been a healthy harvest, with good yields and fresh. Marked Atlantic style.

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.