

VAL DO GALIR

GODELLO

2025

A Godello from an exceptional vineyard that captures the character of the village of Éntoma, shaped by its slate and granite soils, and stands as a true reflection of the most authentic Valdeorras.



Type of wine: White
Region of production: Valdeorras
Year: 2025
Grape varieties: 100% Godello

Type of bottle: Burgundy
Bottle size: 75cl.
Ageing and barrel type:
5 months on its lees in stainless steel tanks, foudre and French oak barrels of 500 liters

ABV: 13.3%
pH: 3.1
SO₂ Free/Total: 25/90
Total acidity: 7
Volatile acidity: 0.3
Suitable for vegans



The vineyard

This wine is crafted from a single, distinctive vineyard: our A Malosa estate, a 21-hectare property planted in four stages between 2015 and 2018.

Located in Éntoma, within the Don Fiz *paraje* at the heart of the Val do Galir, the estate encompasses a diverse range of soil types. The eastern section is dominated by extremely poor, slate-rich soils composed entirely of schist, while the western side features deeper, clay-loam soils.

The vineyard unfolds across terraces set between 400 and 600 metres above sea level, with exposures facing both north and south.

Winemaking

The grapes are hand-harvested into 15 kg crates and carefully transported to the winery, where they undergo cold maceration in refrigerated chambers prior to fermentation. The fruit is then gently pressed at low pressure, with only the free-run juice retained—press fractions are discarded.

Each plot within A Malosa, from the highest, sun-drenched slopes to the lower, shaded terraces along the river, was harvested separately throughout September, beginning with the earliest-ripening areas in the first days of the month and concluding with the final parcels around the 20th.

Fermentation and ageing took place across a variety of vessels—stainless-steel tanks, foudres, concrete vats, and 500–600 litre French oak barrels of varying ages—each chosen to respect and highlight the distinct character of the fruit. All lots were vinified independently and blended only at the end, selecting the finest components to shape the final cuvée.

The wine was aged on its fine lees for five months, gaining volume and complexity while preserving the delicacy and precision that define Godello from this singular site. A Malosa is a pure expression of Valdeorras—restrained, floral, mineral—shaped by altitude, wind, and the uncompromising character of its granite and slate soils.

Vintage / Harvest description

The 2025 harvest was once again among the earliest in Valdeorras, beginning on 27 September despite budbreak occurring roughly ten days later than in 2024. This early onset was driven by the heatwave that affected all of Spain during the first half of August, as well as by the largest wildfire in Galicia's history, which broke out in Larouco–Valdeorras, between 13 and 21 August.

Alcoholic ripeness progressed irregularly, though we achieved good pH and acidity levels. Yields were lower than in the previous vintage, and alcohol levels remained moderate.

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.