

# MARUXA GODELLO 2024

*Maruxa, or María in Spanish, is a Great Galician Name. She was the winery founder's mother. The wine comes from our vineyards in the village of Éntoma, Valdeorras. We classify it as a village wine.*



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

**Type of bottle:** Burgundy  
**Bottle size:** 75cl.  
**Ageing:** 3 months on its lees in stainless steel vats

**Alcoholic volume:** 13.5%  
**pH:** 3.2  
**SO<sub>2</sub> Free/Total:** 25/90  
**Total acidity:** 6.6  
**Volatile acidity:** 0.3



## The vineyard

The grapes used to produce Maruxa Godello come from our terraced vineyards in the village of Éntoma, specifically from the Regueirón, O Follo, Valdemioto, and Granilla plots, as well as from local growers in the same area. We personally handle the harvest for these local suppliers.

Éntoma is located in the southernmost part of Valdeorras, with vineyards near the Galir and Sil rivers. The soil in the Val do Galir is predominantly slate and has a southern exposure, which enhances grape ripening due to the heat reflection from the soil onto the vines. In contrast, the soils near the Sil River are more clay-rich, with gravel and a northern exposure, leading to later ripening. This difference results in grapes that produce wines with a more floral and precise profile.

## Winemaking

Harvesting is done manually in 15-kg crates. The grapes undergo cold maceration in a refrigerated chamber and tanks for 48 hours prior to alcoholic fermentation, which is carried out with native yeasts. To preserve and enhance the primary aromas, the grapes are destemmed without crushing. This wine is aged on its lees in stainless steel tanks for three months.

## Vintage / Harvest description

The 2024 vintage was the coolest of the last decade in the Valdeorras region. With lower yields than the previous harvest, the growing cycle progressed normally until summer, which brought cool days and cold nights. These conditions allowed us to increase the precision of the harvest in each of our plots and extend it to achieve perfectly ripe grapes with optimal pH and acidity levels.

## Tasting Notes

Bright, intense yellow color with greenish highlights. This wine exhibits remarkable aromatic intensity and pronounced minerality. The nose reveals ripe white fruits beautifully intertwined with subtle herbal undertones and hints of Mediterranean scrubland.

On the palate, it is exceptionally well-balanced, offering a silky texture, elegant freshness, and a long, persistent finish.

A perfect pairing for fish, seafood, and soupy rice dishes.