



## G. GODELLO

2022 HARVEST

**G** is for Godello and Genuine, the most modern and traditional of our wines, the best example of the white wines of Ribeira Sacra. The result of the elegant and harmonious Godello grape.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Godello grape.
- Pressing and subsequent fermentation, followed by aging on lees for 5 months in steel tanks. A small proportion is fermented in French oak barrels.



COLOR OF WINE  
Greenish yellow.

### DOMINANT FLAVORS



LIMONERA  
PEAR



GREEN  
APPLE



MINERAL



### AROMA

Subtle, complex and well structured, citrus profile with a touch of cherimoya and pear. Followed by herbs nuances and jasmine.

PAIRING



## PROFILE

FRUIT	● ● ● ● ●
BODY	● ● ● ● ●
SWEETNESS	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL  
CONSUMPTION  
MOMENT



5 years

13,5% alc. vol.



We recommend serving the wine at around 10°c