



G. GODELLO

2019 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.

13% alc. vol.



We recommend serving the wine at around 10°c

PROFILE

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

OPTIMAL
CONSUMPTION
MOMENT



5 years



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

