



CAPRICHIO DE GODELLO

2023 HARVEST

A great white wine made with Godello grapes and aged on lees in oak barrels.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Godello grape.
- Pressing and subsequent fermentation, followed by aging on lees in 500 litres oak barrels for 5 months.

PROFILE



OPTIMAL CONSUMPTION MOMENT



5 years


COLOR OF WINE
 Greenish yellow.

DOMINANT FLAVORS



PEACH



BRIOCHE



MINERAL



AROMA

Good intensity, aromas reminiscent of stone fruits and citrus with hints of brioche and toasted notes adding complexity to the wine.

PAIRING



13% alc. vol.



We recommend decanting the wine before serving at around 10°C