

G. GODELLO

2025 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.

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

13,5% alc. vol. We recommend serving the wine at around 10°c

ADEGA Ponte da Boga 1898