

MONTENOVO

2006

D. O. Valdeorras

THE VARIETY

The Godello grape is one of the oldest in the Iberian Peninsula; it was described by travellers in the times of the Roman Empire. Saved from the phylloxera plague by being grafted onto American root stock, it is the D.O. Valdeorras's most emblematic varieties; growing in characteristically tightly clustered small bunches. As is the case with nearly all of the noblest vines, it has extremely low yields, and it requires a great deal of care in the field as it offers little resistance to disease.

The unstinting work carried out over the last ten years, has helped to increase awareness and international recognition of this variety. Its extraordinary characteristics, along with its excellent potential for ageing both in oak and subsequently in the bottle, produces highly flavourful full bodied wines that are carving themselves a real name for the future.

VINEYARDS

Age: over 15 years old supported in cordon-trained vines

Soil: Hillside and river bench, clay & calcareous composite with slate at an altitude of 500 metres above sea level.

Origin: Grapes come from our own vineyards and from others that belong to different wine growers, but our team has supervised the vineyards and grapes that have been used to elaborate the wine.

HARVEST

The shoot took place during the third week of March and the maturity of the grape during mid September. When the grape finally ripe they were harvested by hand in plastic lots and immediately taken to the winery, then was sorted by hand on a selection table.

COMPOSITION

Montenovo White is elaborated with 100% Godello grape, autochthonous from Valdeorras.

BOTTLED

The wine is not in contact with barrels. The bottled begins January and goes on until all the wine is bottled.

ANALYSIS

Alcohol: 13,30 % vol.

Volatile acidity: 0, 3 g/l

Total acidity: 5, 7 g/l

Free sulphurous: 24 mg/l

PH: 3, 05

TASTING

Colour: Straw yellow coloured with green tinge.

Nose: Floral aromas and grassy, hints of ripe pear and pineapple

Boca: Nice, full-bodied, unctuous and well – balanced acidity

EVOLUTION

It will maintain their aromas and qualities during the first 18 months after bottled.

