

PEDROUZOS

2004 Godello

Bodegas Valdesil S.l.

ORIGINS

The Prada Gayoso family, native to the village of Portela de Valdeorras, planted its first vineyard entirely with the indigenous Godello grape variety at the end of the 19th century, just after the onset of the phylloxera plague. This first vineyard, Pedrouzos, provided the clone from which the rest of “pezas” (or ‘plots’ in the local Galician language) are planted nowadays.

The Prada family began to plant Godello in 1885 on old stone terraces high on the hillsides above the river Sil. Many years later several of these parcels were sold to other estates, but in 2001 a younger generation of the family began buying back these small blocks which had been in the family for generations

The village of Portela is situated near Vilamartín de Valdeorras in the province of Ourense, in inland Galicia. With an average altitude of 550m above sea level, southwest facing and on the right bank of the river Sil, it is surrounded by the highest peaks in Galicia. At 250 km from the sea the climate still benefits from Atlantic influences to its otherwise continental character. The average temperature is 13°C, with a maximum of 32°C and minimum of -5°C.

The Valdesil vineyards are planted on almost pure slate at very high altitudes and it is important to guard against water erosion. Consequently, there is **grass cover** between the rows and the property is cultivated using organic methods. Fermentation takes place in stainless steel tanks and ageing is carried out in both tank and cask. The minerality of Godello is not well suited to heavy-handed uses of oak, but a small amount brings an additional level of complexity to the wines.

WINE MAKING AND AGEING

The vineyards are cultivated by traditional methods with emphasis on environmental responsibility. The focus on low yields creates more expressive wines with a better definition of terroir.

Pedrouzos is sourced exclusively from a unique plot, located at Portela. Grapes are transported in small plastic cases to the winery where after a cold pressing the must is pumped into tanks to start the traditional “debourbage” before the must is left to ferment in French oak casks. The wine will stay in barrel in contact with the lees for five months and is later transferred to a small stainless steel vat for six months more until the clarification takes place and the wine is bottled.

Wine maker: Cristina Mantilla

Production: 550 magnum bottles

Grape: 100% Godello from the Pedrouzos vineyard

