

VALDESIL GODELLO

2005

Bodegas Valdesil S.L.

VINEYARDS

Grape: 100% godello

Age: over 20 years old

Soil: Hillside, slate soils, at an altitude of 500 metres above sea level.

ORIGIN

Made of a selection of vineyard s in Vilamartín de Valdeorras where adequate height and latitude allow the complete maturation of the variety.

HARVEST

The shoot took place during the third week of March and the maturity of the grape during mid September. The climatic conditions determined to a large extent quality and the evolution of our wines in Valdeorras County. Our unique microclimate in Valdeorras, with very cold nights, we achieve a concentrate, unctuous and more aromatic wine. Harvest 2005 has resulted in a more balanced acidity and more expressive aromas than vintage 2004.

WINE MAKING AND AGEING

Elegant expression of the godello variety that provides a fat white wine with great character and bottle ageing potential.

The slate slopes of the Sil Valley give the mineral character of this wine released after six months of lees stirring in vat and several more in bottle.

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Made of the first must of the Godello, native grape from Valdeorras area. 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. Vinification is made plot by plot. It is respected all different expressions of the vineyards.

TASTING NOTES

The effect of the characteristics of the terroir on the Godello grape here results in a particular interesting wine to savour. Straw yellow coloured with green tinge, strongest than in the other harvest. On the nose dominates citric aromas with ripe fruits and floral notes at the end, gives to the wine a complex aroma. It is an attractive and unctuous Godello with a lingering finish. Well balanced acidity.

EVOLUTION

A wine to lay down. It will have a positive evolution in the bottle for the next 36 months..

SERVICE

it is recommended to open the bottle thirty minutes before drinking, and pouring the wine around 12°C of temperature.

WINE MAKER

Cristina Mantilla

BOTTLE SIZE

Magnum and 750ml.

