

[My WineAccess](#) > [IWC](#) > Bodegas Valdesil

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Search

[Home](#)[Discussion Forums](#)[Back Issues](#)[The consumer's p](#)[More Search Options](#)

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- [Market Monitor](#)
- [2006 and 2005 White Burgundies](#)
- [New Releases from Australia, Part 2](#)
- [New Zealand Pinot and Sauvignon](#)
- [The Best New Wines from Spain, Part 2](#)

Bonus Coverage  
(Online Only)

- [The Saké Portfolio of Vine Connections](#)
- [More Coverage of Tuscany](#)
- [Williams-Selyem Rochioli Vineyard Pinot Noir Vertical Tasting](#)
- [Brunello di Montalcino 2002 and 2001 Riserva](#)

>> [More Bonus Articles](#)

- [Wine Glossary](#)
- [Rating System](#)

[Cellar Management Software](#)

## Bodegas Valdesil

By [Josh Reynolds](#)[2006 Bodegas Valdesil Montenovo Valdeorras](#)

88

(\$10; 100% godello) Hazy yellow. Ripe pear and peach aromas are brightened by dusty minerals. Taut citrus and pear flavors are sharply focused, with a fleshy quality and good acid bite. Finishes supple and long, reminding me of a serious Maconnais wine.

[2005 Bodegas Valdesil Pedrouzos Valdeorras \(in magnum\)](#)

92

(\$99; for 1.5 liters; 100% godello) Yellow-gold. Intensely mineral aromas of vibrant citrus zest, pear and wet stone are reminiscent of Chablis. Salty minerality brightens ripe orchard fruit and melon flavors, which expand through a fresh, sharply focused finish. There's no obvious oak to get in the way of the impressively energetic fruits and minerals.

[2006 Bodegas Valdesil Val de Sil Godello Sobre Lias Valdeorras](#)

90(+?)

(\$20) Light gold. Smoky apple and peach aromas are enlivened by chalky minerals. Muscular, tightly wound orchard fruit flavors are impressively deep and chewy, showing some firm acidity on the close. Serious material here but this needs time to unwind. (Eric Solomon Selections, Charlotte, NC)

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