



GODELLO



PAZO LA CUESTA

This wine was created with the firm intention of highlighting the quality of the Godello variety. This wine was made using an initial cold maceration process, then low-temperature fermentation, before being aged on the lees for four months, resulting in an exceptionally expressive Galician white wine.

PRODUCTION AND AGEING

After an exhaustive selection process, the grapes are destemmed, refrigerated, and then undergo cold maceration. Once the free-run juice has been bled off from the maceration tank, the rest is then pressed very gently and gradually in a pneumatic press. The must is then decanted by flotation to ensure greater aromatic purity before being fermented at 16°C in stainless steel tanks for approximately 60-70 days. After fermentation, it is kept on its fine lees in a stainless steel tank for four months.

TASTING NOTES

Clean and bright, it has an appealing pale yellow colour with golden highlights. The nose is decidedly elegant and expressive; with surprisingly fine aromas of white stone fruit with citric notes, resinous touches, acacia blossoms, and bay. Lively and fresh on the palate, with a fluid texture and a balanced, lingering finish.

FOOD PAIRING

- Roasted scallops over truffled potatoes.
- Millefeuille of smoked eel, foie gras and sour apple.
- Steamed cockles with lime juice.

VINTAGE	DESIGNATION OF ORIGIN	GRAPE VARIETY
2021	Ribeira Sacra	100% Godello
ALCOHOL CONTENT	NUMBER OF BOTTLES	FORMAT
13% vol.	7.900	75 cl.
SERVING TEMPERATURE	TOTAL ACIDITY	pH
8-10°C	0.65%	3.1
VOLATILE ACIDITY	FREE/TOTAL SO ₂	SUITABLE FOR VEGANS
0.36%	20/90	✓

Made with grapes from our own vineyards in San Clodio, Ribas de Sil (Lugo)