

GODELLO

1. **Harvesting:** Manual harvest in boxes of 15 kg.
2. **Varietal:** 100 % Godello
3. **Grape Harvest Information (climate):** Start on 14/9/2018 and end on 24/9/2018. Excellent state of maturity and perfect climatology for a good sanitary state of the grape. Absence of rain. Temperate nights and warm days. Excellent balance between alcohol content and acidity.
4. **Our vineyards:** Vineyards in Fontei, Freixido, Trasdeirelas, Pedrazais, A Veiquiña, O Redondo and San Roque. Average age of 30 years. From the lookout, located 700 m high, one can see the Sil riverbed with all its vineyards contemplated in an area where the thermal differences between day and night can vary 20 degrees.
 - **Slate land:** is mainly represented by shales and ordovician and silurian shales with frequent sandstone bands. Slate soils are shallow (30-50 cm), with abundant stones, especially on the surface, and with generally loamy textures. The vineyards cultivated in them, provide wines with aromatic and sapid components, very subtle and with a marked mineral character. They are hot soils that enhance the alcoholic degree and the complexity of the grapes.
 - **Sandy loamy soils:** gentle ripening is possible: during the day they radiate warmth and at night they cool down sooner. This temperature difference makes it possible to increase sugar values with sunlight and avoid acidity losses at night. These characteristics favour the obtaining of more floral wines, not very mineral, with great varietal character.
 - **Clay-ferrous soils:** they tolerate a large retention of water, which leads to the formation of puddles and, therefore, cold soils. The best quality wines in this type of soil comes from clays mixed with silica or silt. Thanks to Joaquín Rebolledo's vision, today the winery has one of the most singular vineyards in Valdeorras. This is where our vineyards are located, occupying a surface of 35 hectares perfectly oriented to the sun, where chestnut and olive trees also grow.
5. **Regional climate:** Mediterranean-oceanic (with Atlantic influence) Cold winters. Warm summers. Soft autumns and springs. Ideal climate for dry wines of first quality being Valdeorras privileged to place all the region between 300m and 700m of altitude.
 - **Temperatures:** T^a min=-8° C T^a med=11° C T^a max=33° C
 - **Rainfall:** 850-1,000mm Annual
 - **Crop Limits:** 600-800mm Annual
 - **Total Insolation:** 2,100-2,200 - March to September, 1,450 optimal for ripening.
6. **Date of harvest:** between 14 and 24 September 2018.
7. **Yield:** 6,500 kg/ha
8. **Production quantity:** 142. 000 kg
9. **Winemaking:** Destemming (separation of the grapes from the stalk) and light crushing. Pellicular maceration of the grapes at about 10 °C (previous step by the paste exchanger). Pressed followed by static clearance of the grape. Fermentation of the clean must in stainless steel tanks at a controlled temperature 16 °C. Wine Aging on lees. Filtration, cold stabilization and bottling.
10. **Name of oenologist:** Catalina Maroto / Álvaro Bueno
11. **Rewards / Points / Acknowledgements:** harvest without scoring so far. Harvest 2017: 89 points Peñín Guide, Honor Roll in the Wine Guide Gourmets, Award Winner at Wines from Spain Awards in UK. . .
12. **Tasting Notes:** Straw yellow wine with green reflections, clean and bright. High aromatic intensity, on the nose frankish primary aromas, stone fruit and citrus fruits, apple and pear perfumes apricot and peach fennel. In the mouth it is unctuous, lightly greasy and well