



WINE:

EL GODELLO JUAN MÍGUEZ

VARIETY:

100% GODELLO

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Felícisimo Pereira and
O Ventosela winery team.

LOGISTIC:

EAN-13 8414736000517
Dun-14 / ITF-14 68414736000519
GTIN-14 68414736000519

VINEYARD:

Grapes from the Traveselas Esposen-de farm that belonged to the Pazo de Ulloa located 130 m. above sea level, Southwest orientation and granitic origin. The natural drainage produces shortage of water achieving a greater concentration and quality of grape. The vineyards age its between 14 and 28 years old.

WINE HARVEST:

Vineyard grape's selection in 15kg boxes, the grape temperature control is carried out from of the second week of September.

PRODUCTION:

Grape's selection on vibrating table, cold pneumatic pressing with separation of musts, static racking, Fermented in tanks of stainless steel at controlled temperature 18°C.

Once the fermentation is finished, the wine is decanting with fine lees, for about 6 months it remains suspended doing batonage.

Cleaning decanting, cold stabilization, filtered and then it is bottled.

TASTING NOTE:

VISUAL PHASE:

Intense bright yellow with greenish reflections.

SMELLING PHASE:

High intensity with fruity aromas reminiscent of pear, citrus and bone fruits.

TASTING PHASE:

A very structured wine, with a melodious acidity on a large volume, unctuous fresh, long and velvety. Powerful retronasal with good nuances Pleasant and complex aftertaste.

ALCOHOL:

12,5 % Vol.

HOLD ITS POTENTIAL:

6 Years.

SERVING

TEMPERATURE:

8-10°C.

PRESENTATION: 75 c.l. bottle / 6 units wine box.

Europallet 100 boxes / 20 boxes / floor / 5 floors

VEGAN

PROJECT:

Juan Míguez is a collection of Godello wines, Torrontés monovarietal 100% that has been made by the team O Ventosela in tribute to Juan Míguez Montero the winery founder.



BODEGASYDESTILERIAS@OVENTOSELA.COM

WWW.OVENTOSELA.COM +34 678 660 093