



Gran Leiríña

GODELLO

D.O: VALDEORRAS

Production Carballal, Petín, Ourense

Variety: 100% Godello

VINEYARD

On the banks of the Sil River, we find the perfect vineyards for the trellised and cordon-trained vineyards used to produce our Gran Leiríña Godello

Dominantly west-facing, overlooking the Sil River

Topography: an altitude between 400-600 meters

Yield: 9000 kg/ha

Clay-ferrous-slate soils rich in organic matter

Climate: Mediterranean-oceanic

Vine age: 12 to 30 years

WINEMAKING

O Ventosela Winery Team

WINEMAKING

Hand-harvested in 15 kg perforated crates

Hand-sorted at the winery entrance on a sorting table

Complete destemming and pneumatic pressing

Cold maceration of the destemmed grapes at 6°C

Controlled fermentation at 18°C

Aging in tanks on fine lees for 4 months with bâtonnage

Tangential filtration

ANALYSIS

Alcohol: 13%

Acidity: 5.20

TASTING NOTES

Visual phase: intense golden color with greenish hues

Olfactory phase: intense nose with aromas of white fruits

such as pear and nectarine and tropical hints of papaya, with mineral notes and saline touches

Gustatory phase: full-bodied, long, unctuous, and with a lingering finish

Perfectly integrated acidity, great aromatic persistence

A complete, elegant, harmonious, and well-rounded wine

Aging potential: 4 years

LOGISTICS

Cardboard box of 6 x 0.75L bottles, 1/Euro pallet, 100 boxes/20 boxes layer / 5 layers

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CONTACT

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