



WINE:

EL GODELLO JUAN MÍGUEZ

VARIETY:

100% GODELLO

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

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

VINEYARD:

Grapes from the Traveselas Esposende 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.



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