BODEGAS
O´VENTOSELA
DESDE 1980

Gran Leiriña 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 Leiriña 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
Pablo Estévez

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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