



Wijnfiche

Viñadares Godello | Bierzo DO (Léon) Godello Spain (CASTILLA Y LEON) – 2023

Vinification

Cold maceration for 24 hours. Fermentation in stainless steel tanks at controlled temperature (15-17 ° C). Aged "sur lie" for four months.

Taste

Pale, clear, bright yellow. Intense nose. Notes of green apple and stone fruit, with traces of citrus and fennel. Mineral sensations envelop the wine and lend it great complexity. The palate is rounded and bulky, without ever losing the sensation of freshness. Sensations of citrus, green apple, and minerality. The sur lie influence appears in the mouth, enveloping the wine and giving it a greasy, slightly sweet feeling of overall harmony.

Food pairing

Fish - fish stew | Shellfish | Shrimp - Gray shrimps | Crustacea

General information

Type: White wine

Grape varieties: Godello

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

