



## GO DE GODELLO

Manually harvested on the 29th of September, 2015.  
 White wine produced from 100% Godello grapes.  
 Cold pre-maceration of 24 hours with partially frozen grapes. Barrel-fermented over the lees and aged for one and a half months.

## OUR TASTING

A clear wine of bright straw-yellow with light green highlights. Resting in the wine glass it surprises with intense aromas of apricot and peach that blend with a light touch of white blossoms and enhance its refreshing nose. The distinctive green apple and ripe grapefruit notes characteristic of the Godello varietal become evident after a light swirl. But it is after just a few minutes that the nose of this wine reveals its unique structure; the classic bakery aromas and dried fruit fragrances that evidence its time in barrel.

Yet it is in the tasting that this wine's originality really stands out. Its characteristically solid entry is balanced towards the middle with a lively acidity and a slight tartness at the finish that lengthens its flow through the mouth. Those fruit fragrances of pitted fruits and ripe grape that are revealed in the mouth recall sensations of the warm summer countryside. And its fruity and tart aftertaste allows for a pleasant and refreshing clearing of the palate.

COUNTRY	D.O. / AREA	PRODUCER	VINTAGE	TYPE	GRAPE	BOT/CX
Spain	D.O. Bierzo	Soto del Vicario	2016	White	Godello	12

## AWARDS



CHALLENGE INTERNATIONAL  
 DU VIN (FRANCIA)  
 Gold medal

2012



INTERNACIONAL COMPETITION  
 CINVE SEVILLA  
 Gold medal

2011



PEÑÍN GUIDE  
 91 POINTS

2014

Manufactured Product Spec Sheet Distributed By



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