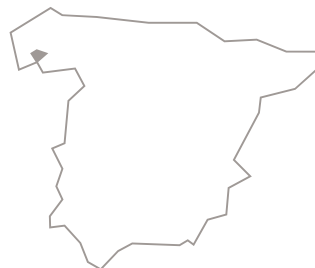


# GOTAS DE MAR

## GODELLO 2018

D.O. RIBEIRO - SPAIN

Based on the Atlantic Spanish terroirs, this fine wine collection is an exquisite example of the power of Spanish white wines.



### VINEYARDS

#### Age of Vines

15-25 years old vines

#### Yield

50 hl/ha.

#### Altitude

Less than 450 m.

#### Climate

Atlantic, with wet winters and sea fog

#### Vineyards

Planted on a hillside 450m above sea level and run down the hillside to the banks of the river Miño in small town of Prado do Miño, Ourense

### WINEMAKING

#### Blend

100% Godello

#### Harvest

Hand-picked during early morning

#### Vinification

Cold Maceration:

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#### Fermentation:

14-16°/16-20 days

#### Ageing

6 months on its fine lees



**HAMMEKEN**  
CELLARS



**Brilliant pale lemon**



**Yellow stone fruits**  
**Stony minerals**  
**A hint of fresh sea breeze**



**Steely acidity**  
**Charming tropical fruits**  
**Stony minerals**

Brilliant pale lemon colour. Intense stringent aromas of yellow stone fruits, stony minerals and a hint of fresh sea breeze. The palate offers an energetic combination steely acidity with charming tropical fruit and stony minerals. It finishes clean with a mouth watering acidity and long complex persistence.

**Alc.:** 13% | **T. Acidity:** 5,83 gr./l. | **pH:** 3,44 | **R. Sugar:** 1,6 gr./l. | **V. Acidity:** 0,33 gr./l.