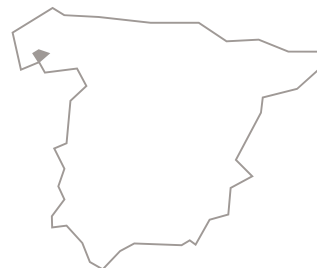


GOTAS DE MAR

GODELLO

FERMENTADO EN BARRICAS 2017

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

35 hl/ha.

Altitude

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:

15-17°/18-21 days

Ageing

8 months in 100% New French oak barrels of 500L



HAMMEKEN
CELLARS



Brilliant pale lemon



Pear & yellow stone fruits

Stony minerals

Exotic toasted oak & freshly baked bread

A hint of fresh sea breeze



Fresh exotic fruits

Steely acidity

Toasted oak & stony minerals

Brilliant pale lemon colour. Intense stringent aromas of pear, yellow stone fruits, stony minerals, exotic toasted oak, freshly baked bread and a hint of fresh sea breeze.

The palate offers an energetic combination fresh exotic fruits, steely acidity, complexity, elegant toasted oak and stony minerals.

It finishes clean with a layer of textures, refreshing acidity and long complex persistence.

Alc.: 13% | **T. Acidity:** 6,12 gr./l. | **pH:** 3,32 | **R. Sugar:** 0 gr./l. | **V. Acidity:** 0,5 gr./l.