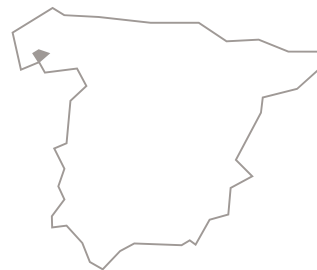


# GOTAS DE MAR

## GODELLO

### FERMENTADO EN BARRICAS 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

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

Alcohol: 13 %  
Total Acidity: 6.23 gr./l.  
pH: 3.44  
Res. Sugar: 2.2 gr./l.  
Vol. Acidity.: 0.5 gr./l.

90 Pts 2016 Guía Peñín  
90 Pts 2018 Guía Peñín



**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.