

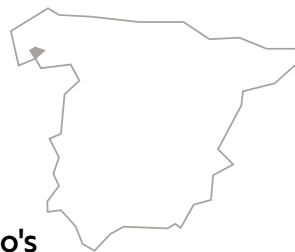
GOTAS DE MAR

Godello Fermentado en Barrica

2023

DO Ribeiro

Our vineyards benefit from the proximity to the Atlantic coast and the embrace of the Miño river. This is our Godello's home, a little known variety that is gaining a lot of prestige. The "sábrego" terroir and the Atlantic climate give a strong minerality to this wine. 8 months in new Oak barrels add the final touch to a unique and magnificent wine.



VINEYARDS

Age of Vines

15-25 years old vines

Yield

35 hl/ha.

Altitude

70 - 400 m.

Climate

A transition zone between oceanic and Mediterranean

Vineyard

Planted on a hillside 350m 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

Winemaking

Cold Maceration

Fermentation

15-17°/18-21 days

Ageing

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



Brilliant pale lemon



Pear & yellow stone fruits
Stony minerals
Exotic toasted oak & baked bread
A hint of fresh sea breeze



Fresh exotic fruits
Prominent acidity
Toasted oak & minerals
Lingering, layered and refreshing finish

Brilliant pale lemon colour. Intense aromas of pear, yellow stone fruits, minerals, exotic toasted oak, freshly baked bread and a hint of fresh sea breeze. On the palate, fresh exotic fruits, prominent acidity, complexity, elegant toasted oak and stony minerals. Clean and lingering finish, layered and complex, refreshing.

Alcohol: 13 %
T. Acidity: 5.81 gr./l.
pH: 3.60
R. Sugar: 3.00 gr./l.
V. Acidity: 0.37 gr./l.

91 Pts 2023 Guía Peñín
Gold 2023 Premios Baco
Gold 2022 Premios Bacchus
91 Pts 2021 Guía Peñín
Gold 2021 Premios Bacchus
Grand Gold 2021 Premios Baco