



BODEGAS GODEVAL



VIÑA GODEVAL CEPAS VELLAS 2015

GODEVAL || Godeval was founded in 1986 and was the first winery to export Godello to the United States. In the 70's, a program named RE.VI.VAL (Restructuring of the Vineyards of Valdeorras) was led by Horacio Fernandez Presa, who is also the founder and president of Godeval. During this time, vineyards of the indigenous and almost extinct Godello variety were rescued and replanted. These vineyards would eventually become the 17 hectares of estate plots for Bodegas Godeval. The winery is located in the stunning 12th century monastery of San Miguel of Xagoaza which was renovated and restored in 1988.

VALDEORRAS || The Valdeorras valley is nestled in the highest mountains of the Galicia interior. This area is located in the province of Ourense and is home to just 200 hectares of the Godello variety. Bisected by the Sil River and protected by Galicia's highest mountains, Valdeorras records both the highest and lowest temperatures in Galicia, together with the lowest rainfall of the area (800-1000mm). These factors, and wide differences between day and night temperatures, guarantee good acidity in the white wines.

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BLEND | 100% Godello

VINEYARDS | The Cepas Vellas (old vines) is a selection from the oldest estate vines which average 50 years old at an altitude of 500 meters. Pure slate soils.

WINEMAKING | Grapes are harvested by hand with fermentation using indigenous yeasts in stainless steel. No malolactic fermentation. Aging in stainless steel for 6 months on the lees.

ALCOHOL | 13%

BAR CODE | 819451009001

TASTING NOTES | An intense and complex nose of ripe fruits, lime, fennel and mint. The apple, melon and peach fruit flavors carry on giving power to the wine which is deftly balance by brisk herbal notes and hints of mineral from the slate soils. A wine that really evolves in the glass and lingers with you, very adaptable for a wide array of dishes.

PRESS | 91 WS

