



## BODEGAS VALDESIL



### PEZAS DA PORTELA 2011

**BODEGAS VALDESIL** || In 1885, José Ramón Gayoso planted the first vines of Godello on the small Pedrouzos plot, in the Sil Valley hillsides of pure slate. Gradually, he expanded these small parcels of vines, or ‘pezas’, carefully choosing the best sites around Portela. However, in subsequent years, many of these parcels were sold to other growers, leaving only the Pedrouzos estate in the Gayoso/Prada family. In 2001, the current generation of the family began to buy back the small vineyards which had belonged to their ancestors and today, they have recovered all of those ‘pezas’.

**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.

#### PEZAS DA PORTELA 2011 ||

**BLEND** | 100% Godello

**VINEYARDS** | A selection of 11 unique plots (“pezas”) planted on the slate slopes of the village of Portela (Vilamartín de Valdeorras) at an average altitude of 500 meters and 50 years of age. These are the original plots that first belonged to the Prada-Guyoso family.

**WINEMAKING** | ‘Pezas’ are vinified separately. 8 of the ‘pezas’ ferment in 500L barrels, 2 in 350L barrels and one in a 2,000L oak vat. Wines are blended and aged for 6 months in barriques followed by an additional 6 months in stainless steel.

**ALCOHOL** | 14%

**BAR CODE** | 8423085000024

**PRESS** | 92 WA & VIN

“Intense, mineral-accented pear and Meyer lemon aromas show outstanding clarity, with a bright mineral overlay adding vivacity. Incisive and dry, offering chewy, focused flavors of citrus fruits, pear skin and chalky minerals. Stains the palate on the back end, leaving bitter quinine, ginger and grapefruit zest flavors behind.” - Josh Reynolds

