



## BODEGAS VALDESIL



### VALDERROA 2014

**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.

### VALDERROA 2014 ||

**BLEND** | 100% Mencía

**VINEYARDS** | A small amount of the Mencia variety is planted in addition to Godello in higher elevation vineyards (remember, Bierzo is just on the other side on the mountain). Old bush vines planted on the slate slopes at 400-550 meters altitude.

**WINEMAKING** | Grapes are harvested by hand followed by vinification with indigenous yeast and a brief aging period in stainless steel.

**ALCOHOL** | 12.8%

**BAR CODE** | 8423085000215

**TASTING NOTES** | A clear expression of the Atlantic influence and slate soils. High toned and vibrant berry aromas with whiffs of violet, black pepper and subtle smoke. On the palate, raspberry and bitter cherry flavors on a lively backbone of tangy acidity. Fresh, elegant and precise, finishing with persistent berry and floral notes.

