



Valdesil

Viticultores en Portela

Bodegas Valdesil – Robert Parker’s Wine Advocate

Reviews by Luis Gutierrez (October 2013)



Valdesil 2012

91 points

“The 2012 Valdesil Godello Sobre Lias produced from small plots (500 meters altitude, 30 years of age) which is fermented in stainless steel vats, the malolactic fermentation is blocked, and shows much more complexity, with notes of fennel, a herbaceous touch turning to aromatic herbs, pure and clean, mixing notes of white flowers and fruit with mineral hints. The palate has a nice acid spine, elegant, balanced and pure. It seems built to last. It represents very good value.”



Pezas da Portela 2011

92 points

“The 2011 Pezas da Portela Godello is sourced from 11 small plots in the village of A Portela at 500 meters altitude averaging 50-year-old vines. Each plot is vinified separately in oak barrels of different sizes, blended and aged in barrique for six months with a further six months resting in stainless steel. At this young stage the wine is still dominated by the wood, with notes of smoke, toasted bread, vanilla and some ripe yellow fruit in the background. This doesn’t worry me as I know this is a wine to age and it will absorb the wood. The palate is very intense, wide, a huge wine, with the components to age and last in the bottle. I’ve had some bottles from the inaugural 2002 vintage of this wine and they are still holding up. A white to age. Drink 2015-2020.”



Pedrouzos 2011

93 points

“The 2011 Valdesil Pedrouzos Godello is from a legendary south-facing vineyard planted in 1885 at 500 meters altitude, the oldest Godello vineyard in existence. They only use wild yeast, ferment it in 500-liter barrels without going through malolactic fermentation, and aged six months in barrel and six months in bottle. Subtle notes of melon, quite a shy nose. The palate is very intense, with striking acidity. It’s here where the old-vine intensity is noticed, as the nose is quite shy and it needs time and air.”