

GRAN ALANÍS

· CASTES BLANCAS ·

D.O. Ribeiro
12,5% VOL

GODELLO, TREIXADURA,
LOUREIRA AND ALBARIÑO

The winemaker's special selection of the native white grapes of Ribeiro. Made with a blend of **Godello, Treixadura, Loureira and Albariño** grown in soils with mixed sandy textures and granitic origin that give rise to this light wine with a fine and delicate structure.

It stands out for the freshness of the Godello variety, finding balance with the complexity in the mouth and aromatic intensity provided by the minority varieties of this production: Treixadura, Loureira and Albariño.

FRESH AND COMPLEX

BODEGASGALLEGAS

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GODELLO, TREIXADURA, LOUREIRA AND ALBARIÑO

Elaborated by Bodegas Alanís, belonging to the Bodegas Gallegas group with more than 60 years of history and passion for wine. This winery was founded in 1910, being one of the oldest in the Ribeiro Designation of Origin. The close work with local winegrowers and the limited mechanization of the land contribute to the preservation of the winemaking tradition of the area, as well as the control of the grapes from the vineyard to the winemaking.

Ribeiro is under the Atlantic climate, due to the short distance to the cost areas and the connection with them through the Miño, Arnoia and Avia rivers that bath the farmlands of our vineyards, as well as the continental climate characterized by a significant thermal difference between day and night, which favors slow maturation while respecting the aromatic component and natural freshness that characterise our ribeiros.

VEGAN
WINE

TASTING NOTES

A PLEASURE FOR THE SENSES

In the mouth it stands out for the freshness and complexity of the Godello and Treixadura varieties, notes of fruit and flowers, with great aromatic intensity provided by the minority varieties of this blend.



CHARACTERISTICS



Serve at: 8ºC - 11ºC

APPEARANCE



PERFECT TO ENJOY WITH...

-Cod with mashed potato.

-Tuna tataki.

