

Viñaredo *godello*



SANTA MARTA BODEGAS



D.O.: Valdeorras.

Wine type: Young white.

Disposal: January.

Origin: Own vineyards and vineyards controlled by Valdeorra's area vine-growers.

Soil type: Ferrous clays and slaty.

Orography: Hillsides at an altitude of 400 to 600 metres.

Weather: Mediterranean-oceanic.

Grape varieties: Godello 100%.

Age of strains: 25 years.

Cultivation techniques: Spalier and cordon system of pruning.

Vintage: Handmade, at the best moment of ripening, and into boxes of not more than 20kg. Grape selection table.

Date vintage: Mid september.

Elaboration: Special soaking at low temperatures for ten hours. Controlled fermentation at 15°C.

Analytical datas

Alcohol: 13%

Acidity: 5,20

Tasting Notes

Straw coloured with greenish hues, it has a clean fruity scent dominated by apple amongst the aromas of grapefruit, pineapple and lime flower. It is balanced, fresh and unctuous in the mouth with a remarkable palatability and persistence.