

Cepas vellas

Godeval

ENG

It has greenish yellow colour with golden tones, medium intensity aroma, clean, enveloping with hints of ripe fruit (apple, melon and pineapple) and fine herbs of the field (fennel and mint).

The palate is especially pleasant, with a balance between the sweet sensations that bring body and volume, and the acid flavours that give freshness, in addition to some mineral notes of great complexity provided by the slate soil from which it comes; offering a set of long and pleasant sensations.

This wine should be served at 8-10° Centigrade.





OUR HISTORY

For 30 years, Bodegas Godeval has produced its wines with the same effort and determination. This Galician company belongs to the Valdeorras designation of origin and, as a matter of fact, started with the recovering of the white Godello variety back in the 1980s. With that purpose, they started their project in the facilities located in Xagoaza (O Barco). This is a historical enclosure where they used a wing of the medieval Monastery of Xagoaza as a winery.

There, they had a plantation of their own vineyards which they used to follow their maxim: “*wine is made in the vineyards*”. These facilities and plantations were enlarged with the passing of time and due to the necessity to keep meeting their customers’ needs. The new winery was designed to be a viewpoint in the valley where tradition and modernity were united.

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It is a white wine, approximately 13° alcohol, monovarietal that evolves well in the bottle and improves with the passage of time. It comes from the godello grapes selected from the oldest vineyards of the winery and with a vinification

process in the presence of their own lees for about 5 months in stainless steel tanks. It is a full wine, with body, that surprises from the first moment and remains in the memory.



ORIGIN

D.O. Valdeorras.

