

# A Coroa

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A Coroa Godello 2019 presents a bright straw color, with marked green hues on a thin layer that remind us of harmonic combinations of green leafy flowers and shows its careful preparation. Crystal brightness and with an extensive care.

With great transparency of aromas and remarkable intensity, it subtly shows spicy notes that melt with aromas of wild white herbs, citrus notes, tropical fruits, ripe stone fruit and light aniseed tone that reminds one of fennel. It has a marked vegetal touch on the nose, typical of the godello, and outstandingly clean.

Fresh in the mouth, with less marked acidity and increasing softness and unctuous smoothness. It is a long wine, marked by its slight bitterness, typical of the great godellos. Subtle retronasal aroma with remarkable touch of white flowers.



ENG





## OUR HISTORY

Located in Galicia, right at the heart of Valdeorras region, A Coroa Winery was erected in the 18 th century in a magical place, rising out of a crown-shaped promontory that gives it its name. Built on the ruins of an ancient Roman fort and surrounded by vineyards, where there still flourish vestiges of its history.

Considered one of the oldest wineries in Galicia, A Coroa's first project was born around 1.750, and sprang from the romance between an overseas general and a beautiful native, her land and her wines. The love for Valdeorras, its people

and its history, is reflected in the wine that is produced there, that already extolled the name of A Coroa in the old Madrid.

In 2002, from the union of Roberto Fernández García with the fourth generation of the winegrowers family López Vicente, the new A Coroa is born and founded, a tribute to its ancestors, their effort, and their commitment.

With the firm desire to produce only the highest quality wines, the original building is carefully re-stored using only indigenous materials integrated in the environment: stone, clay, wood and slate.

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## PRODUCTION

Seven select plots selected among the best in Valdeorras. A combination of good south-southwest facing land with a noticeable slope, a gradient approximately 15% and

a special microclimate ideal for ripening. Grapes harvested by hand in 14 Kg. crates and later manually selected upon arrival at winery.



**VARIETY**  
Godello 100%



**ALCOHOL**  
Content: 13,5% Vol.

