

Gran Gandarela

Gandarela

ENG

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Clean and bright of a golden yellow colour with greenish glints. Of a good intensity, delicate nose, fruity with slight honeyed notes, with the exact freshness and oiliness and an aftertaste with sweetish notes.

Its acidity point makes it perfect for accompanying fish and seafood.

Serving temperature: 10-12°.





OUR HISTORY

Bodega Gandarela is located in the left bank of the River Miño. It was founded in 1989 after a long family tradition. Our wine-making activities are based on the traditional know-how that has been passed from parents to sons until today. In Bodega Gandarela, we have inherited the family tradition associated to wine and wine-making within the Ribeiro D.O. Our ancestors already did this job indeed; although emigration marked their lives at certain times, wine and wine-making activities were always the pillar of their economy. Little things that a child will learn from his

grandfather, who will make him feel the passion for a land, a history and a know-how running through his veins. This is the best heritage they could have left us with memories laden with tradition.

Ours is a very special land for its poor granitic ground and its climate. However, the River Miño acts as a cold and frost regulator and keeps the ideal conditions so we can grow the best grapes and finally obtain our Gran Gandarela and Elixir de Gandarela wines with the best varieties of Treixadura, Torrontés, Loureira and Godello.

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OTHER AWARDS

- White growers' first Price in the XL edition of the O Ribeiro wine.
- Gold medal White grower, wine tasting XXII Galicia.
- Among others...

PRODUCTION

Grapes are handpicked and put in 15 Kg. boxes. Once inside the winery, we proceed with the selection, pressing and fermentation in stainless steel vats for 15 to 20 days with

a controlled temperature. After that, the wine is left to stand in the vat for 6 months and in bottle for 4 months to reach perfection.



VARIETY

Treixadura 60%, torrontes 20% and Loureira 20%.



ORIGIN

D.O. Ribeiro.



PRODUCTION

Limited editions of 25.000 annual bottles.

