

O Luar do Sil Godello

This is a Godello wine 100% from vineyards on the granite slopes of the town of Seadur (Ourense) and produced at the recently established O Luar do Sil winery.

We aim to enhance the purity of the Godello variety in a lively, fresh, clean and sincere wine.

D.O. Valdeorras

Variety 100% Godello.

Production

The harvest starts in early September on the parcels where ripening is most advanced. After passing through a manual sorting table, the grapes are completely destalked and the fruit goes through a cold exchanger to lower its temperature to 9 degrees C to preserve its aromatic qualities. After resting in macerators for four hours the grapes are taken to the press where they are gently crushed to obtain a top quality must. Once fermented in stainless steel tanks at a controlled temperature, the wine only is bled out and the lees are discarded. The wine is then taken to rest until it is finally bottled.

Tasting Notes

Clean golden colour in the glass with no oxidation.

Floral notes in the nose and end note aromas of green fruit and tropical tones.

Pleasant in the mouth, nice on the palate, silky and well rounded.

Well balanced acidity and alcohol, this wine should be drunk now and up to three years' time.

The after-taste is long and above all, elegant. Pleasant and delicate, with a predominantly fruity and mineral sensation.

Serving temperature 12°C.

