

## **O LUAR DO SIL GODELLO SOBRE LÍAS 2017** **D.O. Valdeorras**

One step beyond the best expectations of Godello

**Varieties:** Godello 100%

**Alcohol content:** 13.5% vol.

**Vineyard:** La Mallada (Seadur) plot, 3.4 hectares located on a southern facing hillside and surrounded by hills.

**Soil Type:** soils characterized by chips and pieces of granite, with a sandy and stony character, which adds minerality to the wine.

**Yield:** 5,000 kg / ha

**Bottling date:** May 2018

**Production:** 23,800 bottles.



**Growing Conditions:** the winter started quite cold and dry, with the weather changing in February to higher than normal temperatures, causing an early bud break in the vineyard. A strong frost at the end of April resulted in a significant loss of production as well as a delay in the developmental cycle. From then on, the temperature and rainfall conditions were excellent for vine and cluster development and maturation, leading to a very good quality harvest, although with diminished production.

**Winemaking:** The grapes were ripe and ready for harvest at the beginning of September 2017. Manual hand sorting. Destemmed and soft crushed, with immediate refrigeration at 10° C and pre-fermentation maceration of 4 to 6 hours to enhance the aromatic profile. Fermentation done in stainless steel at a controlled temperature of 18° C. The wine was kept at low temperatures to preserve the varietal aromas, and left on its lees for 6 months and with weekly battonage, achieving a creamy sensation with deeper body and power.

**O Luar do Sil Godello sobre Lías 2017** is a greenish-golden wine. It has intense aromas and showcases the purity of the Godello varietal, where mature stone fruits stand out, with notes of baked goods provided by the lees, white flowers and aromatic vegetal aromas typical of the growing environment. Fresh and very powerful mouthfeel, with clear mineral character, balanced, showcasing a great length and personality, and ending with strong aromas.

**Ageing:** It will continue to evolve in the bottle over the next 5 years, provided that it is kept in a cool, dark place (12°-14° C) in a horizontal position.