



# Gargalo Godello



**Denominación de Origen:** Monterrei

**Producción Anual:** 34.000 botellas

**Variedades:** Godello.

**Graduación:** 13% vol.

**Viñedos:** Propios y selección especial de viñedos antiguos del Valle de Monterrei, en suelos granítico-arenosos con zonas de arcilla. Vendimia manual y posterior selección en bodega.

**Clima:** Atlántico con influencias continentales.

**Fermentación alcohólica:** Control de temperatura a 18º C.

**Duración de la fermentación:** 16 días.

**Permanencia en depósito:** 4 meses.

**Notas de cata:** Amarillo brillante con irisaciones verdosas. En nariz es concentrado con toques a miel y frutos secos. Boca untuosa sobresaliendo los toques cítricos. Persistente con final a avellanas combinadas con frutas tropicales.

**Gastronomía:** Pescados, mariscos, carnes blancas y arroces.



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**Apellation:** D.O. Monterrei, Orense.

**Annual Total Production:** 34,000 bottles.

**Variety:** 100% Godello grape, which is originally grown in the Northwestern part of Spain.

**Alcohol content:** 13% Vol.

**Vineyards:** In total, the property owns and controls 18 hectares located in the best parts of Monterrei Valley. Few of them are on the historical hillsides of the DO.

**Climate:** Atlantic weather with continental influences.

**Vinification:** After the crushing, fermentation is taking place lasting around 16 days. Temperature is controlled at 18°C.

The wine will remain at the tanks for 4 months, before being filtered and bottled.

**Tasting notes:** Very appealing wine because of its yellow bright colour, with some elegant greenish hues. On the nose, beautiful fruit flavors such as lemon, peach, green apple with some hints of honey. On the mouth, it's a full body wine, very rounded. Recalling notes of mandarin, peaches and lemon.

**Recommended for:** Seafood dishes like crab, any kind of salads, light meats, rice etc.