

FUNDADA EN 1879



Grapes
100% Godello

Region/Appellation
Valdeorras

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.2

Total Acidity
6.5 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
21/12/2024

2023 6x75cl

Winemaker Notes

Bright straw yellow in colour. On the nose, intense and varietal, reminiscent of mature white fruit and very mineral. Balanced, silky, fresh and persistent on the palate.

Vineyard

Soils in these high altitude vineyards with a 39% inclination are mostly slate.

Winemaking

Harvested Hand in cases of 15kgs to preserve the integrity of the grapes. Once the grape arrives at the winery they're cooled to avoid oxidation. Alcoholic fermentation takes place at controlled temperatures to ensure the wine preserves varietal aromas.

Vintage

The 2023 harvest was the earliest in the history of Virgen del Galir, starting in the last week of August. With a rainy spring, dry summer and moderate temperatures, budbreak was somewhat earlier than in 2022. Full alcoholic ripening, with good pH and acidity. Higher yields than previous year.

Food match

Grilled and Roasted White Meats

A perfect match for seafood, fish, vegetables, white meats and stews

