

FUNDADA EN 1879



Grapes  
100% Godello

Region/Appellation  
Valdeorras

Alcohol by volume  
13.50%

Residual Sugar  
0.72 g/l

pH  
3.2

Total Acidity  
6.3 g/l

Drinking Window  
2024 - 2036

Tasting Guide



Tasting note printed  
22/12/2024

# Val do Galir Godello 2022

## 6x75cl

### Winemaker Notes

The nose is delicate, salty and mineral with floral, herb and citrus notes. On the palate the wine is vibrant, silky and elegant with good structure and a full body thanks to its lees ageing.

### Vineyard

Grapes used for Pagos del Galir Godello come from our premier cru A Malosa vineyard in the Village of Entoma. Hand in 15kgs cases.

### Winemaking

Cold maceration and 4 months lees ageing in stainless steel tanks.

### Vintage

The 2022 harvest started the first week of September in the fresher areas of the valley, and later followed by the areas of higher altitude. It has been a year marked by drought with average temperatures during the day, and cool temperatures at night, causing a full phenolic ripening of moderate alcohol. It has been one of the healthiest and purest vintages we can remember. Yields somewhat lower than in 2021.

### Food match

Grilled and Roasted White Meats

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

