



Grapes 100% Godello

Region/Appellation Valdeorras

Alcohol by volume 13.50%

Residual Sugar less than 2 g/l

рН 3.1

**Total Acidity**  $6.5\,\mathrm{g/l}$ 

**Drinking Window** 2023 - 2025

**Tasting Guide** 









Medium

Tasting note printed 27/07/2024

# Pagos del Galir Godello 2020

### 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.

#### Food match

Grilled and Roasted White Meats

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

