

RAICES

PREMIUM

GODELLO



Origin: A white grape variety native to the north-eastern region of Spain, probably originating from the slopes of the Sil River in the D.O. Valdeorras... It can be found throughout Galicia, northern Portugal and the D.O. Bierzo. Traces of its production have been found dating back to the 12th century in the areas of Castile-Leon and Bierzo. Outside of these regions, it is grown in the D.O. Abona, El Hierro, La Palma, Ribeira Sacra, Ribeiro, Tacoronte-Acentejo, Valle de Güimar, Valle de la Orotava and Icoden-Daute- Isora (Tenerife). Sometimes there is confusion with Verdejo if you don't see its leaves. Respected for its well developed qualities, Godello shows a complex aromatic profile. It prefers dry climates and low humidity soils. Ages well in barrels.

- **Colour:** Green yellow
- **Date of first crop:** 12th century
- **Area:** 1200 ha of which 94% in Galicia
- **Maturity:** Early variety for both budburst and maturity.
- **Yields:** Fertile with very good yields.
- **Vulnerabilities:** Vigorous, but sensitive to sunburn, powdery mildew and botrytis and a little more resistant to mildew and excoriation.
- **General characteristics:** The wines are generally straw yellow in colour with hints of green. On the nose, aromas of ripe fruit (apple) and flowers take centre stage. The mouthfeel is usually smooth and well balanced due to the glycerol in the wine. The alcohol level is relatively low (between 11.5 and 12.5°).
- **Synonyms:** Agudelo, agudello, berbello, ojo de gallo and verdeo in Spain as well as godelho in Portugal.

Godello 2017

D.O. Biezo • 13% Vol.

Superb golden colour, delicate and radiant. Fresh and expressive nose, with a seductive note of lemons, white fruit (golden apple) and early spring flowers and a hint of yeast from the lees. The supple and full bodied mouthfeel is complemented by exquisite acidity. The mid-palate is ample and the lingering finish reveals citrus notes, cut grass and spices.

Pairings: Ribs, roasts and cutlets, as well as curried poultry, pasta with shellfish and seafood will all go perfectly with this wine for dinner with friends.