



VALDEORRAS
DENOMINACIÓN DE ORIGEN

O LUAR DO SIL

Godello 2016

D.O. Valdeorras

100% Godello from vineyards on the granite slope of the village of Seadur in the province of Orense and elaborated in the new winery of O Luar do Sil.

Our aim has been to highlight the **purity** of the Godello variety in a wine that is lively, fresh, clean and honest.

Vinification: At the beginning of September, we begin harvesting the ripest plots.

Following manual selection on an inspection table, the clusters are destemmed and the berries pass through a cooler that lowers the temperature to 9°C, in order to preserve their aromatic qualities. After macerating for four hours, the berries are gently pressed to obtain a must of the highest quality. Following the controlled temperature fermentation in stainless steel vats, the wine is bled off, discarding the lees, and racked before resting and then bottling.

Tasting Notes: Pure, golden colour, without oxidation. Floral notes on the nose with a background of green fruit and tropical tones. Pleasing entry, silky and rounded, with a good balance between acidity and alcohol. Ready to drink now and during the next three years. A long and very elegant finish. Delicious and delicate with predominantly fruit and mineral sensations.

Recommended Serving Temperature: 12°C.

