

# *El Confidente*

## GODELLO

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WINE TYPE: White  
D.O.: Valdeorras  
GRAPE VARIETY: Godello  
AGING: 6 months on lees

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**VINEYARD:** Vineyards located in Seadur, Lorouco subzone, with 30 years of age, cultivated using the trellis system with simple Guyot pruning.

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**WINEMAKING** Prefermentative cold maceration of the grapes for 2 to 4 hours to maximize the extraction of the monovarietal potential. Aging on lees for 6 months in stainless steel tanks.

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**SOIL:** Hills of granite and slate, with clay and xabre.

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**CLIMATE:** Mediterranean-oceanic (with Atlantic influence).

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**COLOUR:** Intense aroma of stone fruits, with apricot standing out, delicate notes of white flowers.

**AROMA:** Mouthfeel: Smooth, persistent, and fresh with hints of stone fruits like peach

**TASTE:** Intense and elegant, with notes of white flowers and freshness.

**GASTRONOMY:** Pear and savel cheese salad, lobster rice, braised white meats.

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