

# *El Confidente*

## GODELLO

---

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

---

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

---

**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.

---

**SOIL:** Colinas de granito y pizarra, de arcilla y xabre..

---

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

---

**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.

---



### HGA BODEGAS Y VIÑEDOS DE ALTURA

Oficinas Avda. Peinador, 51. 36416 Mos  
Tel.: 986 442 602 | hga@hgabodegas.com  
[WWW.HGABODEGAS.COM](http://WWW.HGABODEGAS.COM)