

---

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Godello
AGEING:	4 months on lees

---

**WINEYARD:** Vines located at the ribeira or riverbanks of the Umia River, between the Ría de Arousa and Ría de Pontevedra, altitudes of between 100 to 300 metres.

---

**WINEMAKING:** Long-life natural fermentation in stainless steel deposits to keep all the aromatic potential of the variety.

---

**SOIL:** Granitic, sandy and very permeable. Very well-drained soils, without standing water, producing a very fine wine, with balanced acidity and aromas from the variety.

---

**CLIMATE:** Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and, the conservation of fruity aromas.

---

**COLOUR:** Straw yellow with greenish reflections.

**AROMA:** Fruit such as passion fruit or pear stands out. Grades florals like gardenia.

**TASTE:** Its moderate acidity gives it a structure that gives character, with apple flavors. Delicate touches of dried fruits and aftertaste with saline nuances.

**GASTRONOMY:** Sushi, tataki, eggplant, asparagus.

---

