

# REGINA DONA

## GODELLO

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TYPE OF WINE:	White
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Godello
AGEING:	6 months on oak
ABV:	13%

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**VINEYARD:** In the village called Doade (Amandi subzone). Vineyard in steep escarpments, south-west orientation, manual harvesting.

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**WINEMAKING:** 6 months on lees on a French oak foudre.

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**SOIL:** Slate, warm soil, helping ripeness and giving the wine its character.

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**CLIMATE:** Transition from Atlantic to Mediterranean climate allowing a perfect ripeness, keeping balance and freshness.

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**COLOUR:** Yellow with golden glints and medium-high intensity.

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**AROMA:** Complex aromas with ripe fruits such as grapefruit and Reineta apple, yellow flowers and toasted notes.

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**TASTE:** Well-balanced and silky on the palate, polished and elegant tannin, slightly bitter and fresh finish.

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**GASTRONOMY:** Ray in caldeirada (Galician dish with paprika sauce), seafood and rice, grilled chicken, semi-soft cheese.

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BODEGAS

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