

REGINA DONA

GODELLO

LIMITED EDITION: 4,000 BOTTLES

WINE STYLE:	White
D.O.:	Ribeira Sacra
GRAPE VARIETY:	Godello
MATURATION:	Age-worthy wine. Aged for 6 months on lees in an ovoid French oak foudre.
ABV:	13%

VINEYARD: Selection of the best plots from Finca Dona, located in the heart of the Sil River Canyons in Ribeira Sacra. Steeply sloped vineyards with southwest exposure, cultivated manually.

VINIFICATION: Age-worthy wine. Aged on lees for 6 months in an ovoid, conical French oak vat, followed by 6 months of bottle aging.

SOIL: Slate – a warm soil that aids ripening and imparts character to the wine.

CLIMATE: Transitional climate from the Atlantic to the Mediterranean, allowing optimal ripening while maintaining balance and freshness.

APPEARANCE: Pale straw yellow with golden highlights.

NOSE: Elegant and complex aromas of green apple, stone fruit, pastry notes, and a subtle, well-integrated toast.

PALATE: A wine with volume, well-integrated acidity, and a long, pleasant finish.

FOOD PAIRING: Smoked cheeses, all kinds of baked or grilled fish, and rice dishes with poultry or meat.



BODEGA,

REGINA VIARUM

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