

REGINA VIARUM GODELLO

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

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

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

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

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

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

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

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

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



BODEGA,[®]
REGINA VIARUM

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