

FUNDADA EN 1879



Grapes

100% Godello

Region/Appellation

Valdeorras, Galicia

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

Tasting Guide



Tasting note printed

07/02/2026

Maruxa Godello 2024 6x75cl

Winemaker Notes

Bright, intense yellow color with greenish highlights. This wine exhibits remarkable aromatic intensity and pronounced minerality. The nose reveals ripe white fruits beautifully intertwined with subtle herbal undertones and hints of Mediterranean scrubland. On the palate, it is exceptionally well-balanced, offering a silky texture, elegant freshness, and a long, persistent finish.

Vineyard

The soil in the Val do Galir is predominantly slate and has a southern exposure, which enhances grape ripening due to the heat reflection from the soil onto the vines. In contrast, the soils near the Sil River are more clay-rich, with gravel and a northern exposure, leading to later ripening. This difference results in grapes that produce wines with a more floral and precise profile.

Winemaking

Harvesting is done manually in 15-kg crates. The grapes undergo cold maceration in a refrigerated chamber and tanks for 48 hours prior to alcoholic fermentation, which is carried out with native yeasts. To preserve and enhance the primary aromas, the grapes are destemmed without crushing. This wine is aged on its lees in stainless steel tanks for three months.

Vintage

The 2024 vintage was the coolest of the last decade in the Valdeorras region. With lower yields than the previous harvest, the growing season progressed normally until summer, which brought cool days and cold nights. These conditions allowed us to increase the precision of the harvest in each of our plots and extend it to achieve perfectly ripe grapes with optimal pH and acidity levels.

Food match

A perfect match for seafood, fish, vegetables, white meats and stews



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