

FUNDADA EN 1879



Grapes

100% Godello

Region/Appellation

Valdeorras

Alcohol by volume

13.50%

Residual Sugar

0.72 g/l

pH

3.2

Total Acidity

6.3 g/l

Drinking Window

2024 - 2036

Tasting Guide



Tasting note printed

02/05/2024

Val do Galir Godello 2022

6x75cl

Winemaker Notes

The nose is delicate, salty and mineral with floral, herb and citrus notes. On the palate the wine is vibrant, silky and elegant with good structure and a full body thanks to its lees ageing.

Vineyard

Grapes used for Pagos del Galir Godello come from our premier cru A Malosa vineyard in the Village of Entoma. Hand in 15kgs cases.

Winemaking

Cold maceration and 4 months lees ageing in stainless steel tanks.

Vintage

The 2022 harvest started the first week of September in the fresher areas of the valley, and later followed by the areas of higher altitude. It has been a year marked by drought with average temperatures during the day, and cool temperatures at night, causing a full phenolic ripening of moderate alcohol. It has been one of the healthiest and purest vintages we can remember. Yields somewhat lower than in 2021.

Food match

Grilled and Roasted White Meats

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



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