

FUNDADA EN 1879



Grapes
100% Godello

Region/Appellation
Valdeorras

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.1

Total Acidity
6.5 g/l

Drinking Window
2023 - 2025

Tasting Guide



Tasting note printed
27/07/2024

Pagos del Galir Godello 2020

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.

Food match

Grilled and Roasted White Meats

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

