

FUNDADA EN 1879



Grapes  
100% Godello

Region/Appellation  
Valdeorras

Alcohol by volume  
13.50%

Residual Sugar  
less than 2 g/l

pH  
3.15

Total Acidity  
6.6 g/l

Drinking Window  
2023 - 2030

Tasting Guide



Tasting note printed  
27/07/2024

# Pagos del Galir Godello 2021

## 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 2021 harvest took place in the first fortnight of September and was marked by a cool summer with average temperatures during the day and cool temperatures at night, resulting in lower alcoholic and more homogeneous phenolic ripening, making it a healthy, Atlantic and very elegant vintage. Slightly lower yields than 2020. It is a vintage with the best ageing capacity of the last decade, long-lived wines.

## Food match

Grilled and Roasted White Meats

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

