

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

24/04/2024

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 to be the 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



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com