

FUNDADA EN 1879



Grapes

100% Godello

Region/Appellation

Valdeorras

Alcohol by volume

13.50%

Residual Sugar

0.66 g/l

pH

3

Total Acidity

6.7 g/l

Drinking Window

2024 - 2028

Tasting Guide



Dry

Medium

Sweet

Tasting note printed

20/05/2024

Regueirón Godello 2021

6x75cl

Winemaker Notes

Bright straw yellow in colour. On the nose, intense and varietal, reminiscent of mature white fruit and very mineral. Balanced, silky, fresh and persistent on the palate.

Vineyard

Soils in these high altitude vineyards with a 39% inclination are mostly slate.

Winemaking

Hand in cases of 15kgs to preserve the integrity of the grape. Once the grape arrives at the winery they're cooled to avoid oxidation. Alcoholic fermentation takes place at controlled temperatures to ensure the wine preserves varietal aromas.

Vintage

The 2021 harvest took place in the first fortnight of September. The vintage is 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.

Food match

Grilled and Roasted White Meats

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



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