

FUNDADA EN 1879



Grapes

100% Godello

Region/Appellation

Valdeorras

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.1

Total Acidity

6.8 g/l

Drinking Window

2025 - 2027

Tasting Guide



Tasting note printed

02/09/2025

Regueirón Godello 2022

6x75cl

Winemaker Notes

The nose is intense yet delicate, complex with floral, mineral and herbal notes. Fresh on the palate with a persistent finish.

Vineyard

South and southeast facing, with a 40% slope that favors good sun exposure and aeration. Soils of clay and slate. The grapes in this vineyard ripen earlier, but with great acidity, providing a marked Atlantic character. The soils are deep but retain nutrients and minerals well. Part of the minerals that are supplied to the roots are favored by the erosional decomposition of the slates. Sustainable viticulture is carried out here.

Winemaking

Hand harvested in cases of 15kgs to preserve the integrity of the grape. Once the grapes arrive at the winery they're cooled to avoid oxidation. Pneumatic pressing prior to obtaining the grape must. Fermentation with indigenous yeast, taking place in new oak barrels of 500 liters as well as in foudres of French oak. The wine is aged for 11 months in the same oak barrels and foudres.

Vintage

The 2022 harvest began in the first week of September, marked by a dry and warm spring and summer, with slightly high temperatures during the day and cool nights. Earlier bud breaks than in 2021, moderate alcoholic maturation, with good pH levels and excellent health conditions of the grapes. We believe that it is a year of purity. Lower yields due to drought.

Food match

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



HATCH MANSFIELD



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