

FUNDADA EN 1879



Grapes
100% Godello

Region/Appellation
Valdeorras, Galicia

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.1

Total Acidity
6.8 g/l

Tasting Guide



Tasting note printed
07/02/2026

Val do Galir Godello 2024

6x75cl

Winemaker Notes

On the nose, it unfolds with elegance, revealing a crisp Atlantic character and a deep mineral core. Delicate floral nuances weave through fresh citrus and wild herb aromas, offering a refined complexity. The palate is both vibrant and textured, balancing persistence with an inviting silkiness. A beautifully structured wine, its generous volume and tension are enhanced by lees aging, delivering a long, satisfying finish.

Vineyard

This wine is made from a single, distinctive vineyard: our A Malosa estate, a 21-hectare property planted in four phases between 2015 and 2018. Located in Éntoma, in the Don Fiz paraje at the heart of the Val do Galir, the vineyard spans a range of soil types. The eastern part features extremely poor, slate-rich soils composed entirely of schist, while the western section has more loamy, clay-based soils. The vineyard is laid out in terraces between 400 and 600 metres above sea level, with both north- and south-facing exposures.

Winemaking

The grapes are hand-harvested into 15 kg crates and carefully transported to the winery, where they undergo cold maceration in refrigerated chambers prior to fermentation. The fruit is then gently pressed at low pressure, and only the free-run juice is used — press fractions are discarded. Each plot within A Malosa, ranging from the highest, sun-exposed slopes to the lower, shaded terraces near the river, was harvested separately throughout September, from the earliest ripening areas in the first days of the month to the last parcels around the 20th. Fermentation and ageing took place in a range of vessels — stainless steel tanks, foudres, concrete vats, and 500–600 litre French oak barrels of various levels of use — each selected to respect the individual character of the fruit. All lots were vinified separately and blended only at the end, selecting the best fractions to form the final cuvée. The wine was aged on its fine lees for three months, gaining volume and complexity while preserving the delicacy and precision that define the Godello from this unique site. A Malosa is a pure expression of Valdeorras — restrained, floral, mineral — shaped by altitude, wind, and the uncompromising personality of its granite and slate soils.

Vintage

The 2024 growing season began with a winter of moderate rainfall and temperatures, followed by a frost-free spring with slightly above-average precipitation. These stable early conditions set the tone for a balanced vegetative cycle.

Food match

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



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