



UNITED CELLARS

SPAIN



VALDEORRAS
DENOMINACIÓN DE ORIGEN

Godello Sobre Lias 2015

Vineyards

Selection of two parcels with granite soil on the edge of Larouco.

Harvested in mid-September selecting the grapes in 15 kilo crates. Once the grapes are destalked, they undergo cold maceration below 8°C to draw out the fruit's maximum expression.

Production

Pressed at low pressure, decanted to remove the thick lees and the must is fermented with selected yeast at a controlled temperature for 14 days in stainless steel tanks. Once fermented, the fine lees are kept to increase oiliness, volume and aromatic potency by means of battonage, stirring the fine lees together smoothly for six months, after which the wine is clarified naturally.

Tasting Notes

A brilliant clean colour, with a glycerine rim in the glass. Elegant complexity in the nose with white wild flower tones. Very well balanced in the mouth between fresh green fruit and the maturity of the fine lees. Pleasant, smooth, complex and delicate, with a predominantly fruity and mineral sensation. Its balance and complexity make it a long-lasting wine.

Accolades

90 – 2015 O Luar do Sil Godello Sobre Lias– **Wine Spectator**
90 – 2014 O Luar do Sil Godello Sobre Lias – **Wine Advocate**
92 – 2015 O Luar do Sil Godello Sobre Lias – **Guía Peñín**

Appellation
DO Valdeorras

Location
Seadur

Winery Size
30 HA

Winemaker
Paco Casas

Varieties
100% Godello

Aging
6 months on Lees

Age of Vines
25-30 Years

Elevation
400 m

Soil
Granite and Slate

Max Yield
6.000 Kg/Ha

Alcohol Content
13.5 %

Production
50.000 Bottles

Farming
Sustainable