



**Appellation** 

**Location** Seadur

Winery Size 30 HA

Winemaker Paco Casas

Varieties 100% Godello

**Aging** None

Age of Vines 25-30 Years

**Elevation** 400 m

**Soil** Granite and Slate

Max Yield 6.000 Kg/Ha

Alcohol Content 13.5 %

Production 80000 Bottles

Farming Sustainable



## Vineyards

This is a Godello wine 100% from vineyards on the granite slopes of the town of Seadur (Ourense) and produced at the recently established O Luar do Sil winery.

We aim to enhance the purity of the Godello variety in a lively, fresh, clean and sincere wine. The harvest starts in early September on the parcels where ripening is most advanced. After passing through a manual sorting table, the grapes are completely destalked and the fruit goes through a cold exchanger to lower its temperature to 9 degrees to preserve its aromatic qualities.

## **Production**

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## **Tasting Notes**

Clean golden colour in the glass with no oxidation. Floral notes in the nose and end note aromas of green fruit and tropical tones. Pleasant in the mouth, nice on the palate, silky and well rounded. Well balanced acidity and alcohol, this wine should be drunk now and up to three years' time. The after-taste is long and above all, elegant. Pleasant and delicate, with a predominantly fruity and mineral sensation.

## Accolades

**91** – Godello 2016 - **Guía Peñín 92** – Godello 2016 - **Decanter**