

O LUAR DO SIL GODELLO 2022

D.O Valdeorras

Purity in Valdeorras: aromatic, fresh and sincere.



Grape variety: Godello 100%

Alcohol content: 13,00% vol.

Vineyard location: old vineyards in Corguiño (Seadur) on granite slopes at an altitude of 450 metres..

Type of soil: deep and clayey, on fragmented and weathered granite rock (xabre).

Yield: 5.000 kg/ha.

Bottling date: February 2023.

2022 climate conditions: the beginning of winter was very rainy. January was pretty dry, sunny and cold with late frost during the nights. February was dry with mild temperatures and March was relatively rainy. First week of April had night frosts during five days but with no problems in the vines. The rest of the month of April had sunny and warm days (from 14th to 17th) and cold days with frost (22th and 23th) without problems in the buds of the vines. May was pretty dry with hot days at the end of the month. The beginning of June was dry and the second week got a serious heat wave. Third week of June was rainy. July had another heat wave with temperatures above the 40° C suffering large fires in the area. August was dry with occasional storms and also high temperatures. September enjoying excellent weather: dry, sunny and nights with low temperatures, which caused excellent health, ripeness and quality. The weather conditions during the harvest was perfect.

Production: Godello grape harvested when fully ripe at the beginning of September 2022. Table-selected manually. Destemmed and gently crushed, with immediate refrigeration at 10° C and pre-fermentative maceration for 4 to 6 hours to enhance the aromatic profile. Fermentation takes place in stainless steel at a controlled temperature of between 16° and 18° C. Once fermented, we select part of the fine lees and perform a gentle battonage for two months. The wine is kept at a low temperature to preserve the varietal aromas, followed by a respectful stabilisation and bottling process.

O Luar do Sil Godello 2022 a wine with a pretty greenish yellow colour. With the intense aromas and varietal purity of Godello grapes, strong tones of ripe stone fruits like peach and exotic fruits like passion fruit, yellow flowers, citrus, herbal and balsamic notes typical of the surrounding area. Fresh and powerful in the mouth, balanced, unctuous soft and endowed with great length and personality, ending with a elegant bitter notes and remarkable aromatic persistence.

Storage: it will develop positively in the bottle over the next 3 years, provided it is stored in a cool (12º-14º C) and dark place in a horizontal position.