

**O LUAR DO SIL GODELLO SOBRE LÍAS 2022**  
**D.O. Valdeorras**

A step beyond the best expression of the Godello grape



**Grape variety:** Godello 100%.

**Alcohol content:** 14% vol.

**Vineyard location:** the La Mallada and Valella plots located on the slopes of Seadur and Larouco and surrounded by hills.

**Soil type:** "xabre" soils (fragmented and weathered granite), sandy and stony in nature, which gives minerality to the wine.

**Yield:** 5,000 kg/ha.

**Bottling date:** April 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 14<sup>th</sup> to 17<sup>th</sup>) and cold days with frost (22<sup>th</sup> and 23<sup>th</sup>) 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 2021. 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 in stainless steel at a controlled temperature of between 16° and 18° C. The wine is kept at a low temperature to preserve the varietal aromas and left on its lees for 6 months. The lees are regularly stirred on a weekly basis, giving a tasting experience with greater body and potency.

**O Luar do Sil Godello sobre Lías 2022** is a wine with a greenish golden colour. It has the intense aromas and varietal purity of Godello grapes, featuring strong tones of ripe stone fruits (peach), with patisserie notes provided by the nice lees, plus floral and herbal balsamic nuances typical of the area where it is grown. Fresh and powerful in the mouth, with a clear mineral character provided by the granite soils, unctuous, endowed with great length and ending with a remarkable aromatic persistence.

**Storage:** it will develop positively in the bottle during the next 5 years, provided it is laid down horizontally in a cool, dark place (at a temperature of between 10°-12° C).