



United Cellars



O LUAR DO SIL

Godello Sobre Lías 2017

The character of Valdeorras expressed in subtlety and balanced Godello

VINEYARDS

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

WINEMAKING

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. 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 NOTE

A brilliant clean color, with a glycerin 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.

PRESS & ACCOLADES

92 points - vintage 2017 - *Guía Peñín*

92 points - vintage 2016 - *Guía Peñín*

92 points - vintage 2015 - *Guía Peñín*

90 points - vintage 2014 - *Wine Advocate*

PRODUCER

Pago de los Capellanes

ORIGIN

*Sedadur (Ourense)
Galicia, Spain*

APPELLATION

Valdeorras

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

ALCOHOL CONTENT

13.5 %

MAX YIELD

6,000 Kg/Ha

FARMING

Sustainable practices