

DESCRIPTION

100% Godello, 100% Monterrei D.O. Its elegance comes from terroir.

VINEYARD

Godello is the queen of Galicia's indigenous grape varieties. 8 hectares of a plurivarietal plantation on an estate vineyard in the privileged "O Gargalo" location nestling on the slopes of the Monterrei castle, from which the wine and the winery take their name. The soils are characterised by the extraordinary geological diversity of the different zones, giving rise to a whole universe of terroirs. Gently sloping land at altitudes of between 400 and 450 metres above the sea level. A singular characteristic is that the basis of the soil has a high percentage of clay, allowing the soil to retain more water and nutrients which affords the wines greater elegance and structure. The vineyard is facing south, aligned with the cube-shapes that characterize the architectural structure of the winery. This wine also benefits from the input of grapes from small, highly reliable winegrowers whose parcels surround the river Támega forming a complex map of granitic soils with a subsoil base of calcareous clay, ferrous clay and sandy loams.

HARVESTING

The variation of soils within parcels means that the vines behave differently and produce different types of berries, though they are of the same grape variety. Grapes are harvested with meticulous care in 18 kg boxes, seeking to express the natural beauty of terroir.

WINEMAKING

After the second selection on the sorting tables, the grapes are gently destemmed to obtain a clean must with the maximum precursors of the elegant aromas of the Godello grape, followed by low temperature fermentation with indigenous yeasts.

ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES

Godello Gargalo allows us to rediscover the different elements at the heart of this Galician terroir. Vibrant yellow in colour with greenish iridescent hues. Harmonious in the nose with smooth citrus aromas, lemon peel, tropical fruits with hints of passion fruit and floral notes (with white roses) impregnating the olfactory experience with reminiscences of fresh grass aromas of a stroll through the vineyards. On the palate it is powerful, with volume and body, unctuous and velvety; it has a well-assembled structure, creamy lemon acidity and a delicious hazelnut bitterness that prolongs its elegance.

