

# VOLANDIA

100% GODELLO  
BARRELAGING  
2019

<b>Variety</b>	100% Godello
<b>Appellation of Origin</b>	Ribeira Sacra, subzone of Amandi
<b>Harvest</b>	October 1, 2019
<b>Elaboration</b>	The harvest is handcrafted, cutting and picking the bunches one by one and gently depositing them in small crates to avoid breakage of the grapes skin. Before alcoholic fermentation, a light cold maceration is carried out. It continues with a light stay in a large volume barrel where it remains in contact with its lees. After bottling, it is left to rest in the bottle for a few months.
<b>Ageing</b>	3 months in 600-liter French oak barrels
<b>Tasting</b>	Yellow with subtle golden reflections. On the nose we may find fruits such as pear, ripe apple and grapefruit. Daisies and white flowers. Lees. Subtle balsamic background. Mouthfeel with volume, good acidity, spicy and long impression.
<b>Production</b>	850 numbered bottles of 0.75 liters
<b>Packaging</b>	Cases of 6 special burgundy bottles of 0.75 l
<b>Conservation</b>	It is recommended to keep sheltered from light and in a cool place, without temperature fluctuations.
<b>Temperature to serve</b>	9 - 10° C
<b>Consumption</b>	A minimum consumption time is estimated until 2025.
<b>Analytics</b>	% alcohol (v/v) ..... 13.00 Residual sugar (g/l) ..... 1.60 pH ..... 3.35 Total acidity (g/l) ..... 6.60



**Ribeira Sacra**  
Consejo Regulador Denominación de Origen

[www.mardeenvero.es](http://www.mardeenvero.es)  
T (+34) 981 566 329

# VOLANDIA

100% GODELLO  
BARREL AGING  
2019

## Specialized guides

### Jancis Robinson — Purple Pages

Volandia Godello Barrel Aging 2019 — 17 Points

### Guía Peñín de los Vinos de España

Volandia Godello Barrel Aging 2019 — 91 Points

**Ribeira Sacra**  
Consejo Regulador Denominación de Origen

[www.mardeenvero.es](http://www.mardeenvero.es)  
T (+34) 981 566 329