

VOLANDIA

100% GODELLO
BARRELAGING
2019

Variety	100% Godello.
Appellation of Origin	Ribeira Sacra, subzone of Amandi.
Harvest	October 1, 2019.
Winemaking	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.
Ageing	3 months in 600-liter French oak barrels.
Tasting	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.
Production	850 numbered bottles of 0.75 l.
Packaging	Cases of 6 special burgundy bottles of 0.75 l.
Conservation	It is recommended to keep sheltered from light and in a cool place, without temperature fluctuations.
Temperature to serve	9 - 10° C.
Consumption	A minimum consumption time is estimated until 2025.
Analytics	% 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

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