



# VIONTA

## *Godello*

### White Wine D.O. Monterrei

**Coupage**

100% Godello

**Winemaking**

Made entirely from Godello grapes grown in D.O. Monterrei.

This is a structured wine with great palate length, with an aromatic finish and fruit aromas and flavours very typical of the grape.

The grapes for this wine are hand harvested, and are destalked and pressed immediately. The clean must is transferred to stainless steel tanks for fermentation. Once this is finished the wine remains on its lees for two months. 20.000 bottles were produced.

**Analysis**

Alcohol: 12,7% vol.

Total acidity: 6,1 g/l expressed in tartaric

Residual sugar: < 4 g/l

**Tasting Note**

Star bright, clean lemon yellow in colour with some hints of green.

On the nose it has high intensity with fruity aromas of pear, apple and citrus.

On the palate it is rounded and long, lightly acid and bright, with a good fruity structure.

**Food pairing**

It is full bodied in the palate, and is an ideal partner for a Galician stew, grilled fowl, white fish and aged cheeses.

