

Valdesil Godello sobre Lías

2020



Valdesil is a tribute to the Sil River, Galicia's backbone, which forms a narrow valley as it passes through Valdeorras. A pioneering and revolutionary wine in Spain, being the first white wine aged on its lees in steel tank. It is made exclusively with grapes from vineyards owned by the Prada-Gayoso family settled on schist rock, located in the parishes of Portela (San Xulián) and Córghomo (Santa Marta), in the Vilamartín de Valdeorras council. The vineyards are managed following the circadian rhythms of the plants, and a vegetal cover is maintained throughout the year, ensuring a living soil without erosion. The wine shows the features of the schist soils with its delicate citrus and mineral notes, very elegant,

followed by aromas of delicate stone fruit, interspersed with fennel herbal notes and the notes of the aging on its fine lees. In the mouth it shows an extraordinary balance, with a medium to high body, unctuous, and an excellent structure based on its acidity and its powerful minerality.

GRAPE VARIETY

100% Godello, Pedrouzos mass selection.

APELLATION

Valdeorras D.O.P.

PARISHES

Portela (San Xulián) and Córghomo (Santa Marta)

SOILS

Colluvial, shallow, derived from the weathering of metamorphic schist rock.

VINEYARDS

15-40 years

WINE ANALYSIS

ABV: 13,50%; Res. Sugar: 1,8 g/L; Acidity: 5,85 g/L; pH: 3,30

FERMENTATION

Each parish is individually vinified. Alcoholic fermentation by wild yeasts in a steel tank.

AGING

6 months on its fine lees in a steel tank. At the end, the assembly of the two parishes is carried out.

