

# F. ALGUEIRA

VITICULTOR

## CORNAMÚS 2023

**Vintage:** ..... 2023  
**Varieties:** ..... Godello  
**Village:** ..... Abeleda and Aviaador (total 3 ha).  
**Region:** ..... Ribeira Sacra.  
**Subregion:** ..... Riberas del Sil.  
**Soils:** ..... Granite, quartz and gneiss.  
**Orography:** ..... Terraces on extremely steep slopes at 200mt.-  
600mt.  
**Orientation:** ..... Southeast and East.  
**Climate:** ..... Continental with Atlantic influence.  
**Vines age:** ..... Up to 30 years.  
**Pruning:** ..... Basal buds, simple guyot.  
**Irrigation:** ..... No irrigation.  
**Harvest:** ..... Handpicked on September 2023.  
**Winemaking:** ..... Mixture of destemmed and pressed by foot  
grapes, with an unfinished fermentation in  
steel. Fermentation finished in 1.000lt.  
foudre with 100% indigenous yeasts.  
**Aging:** ..... 15 months in 2000lt. french foudre on the  
lees with battonage.  
**Alcohol:** ..... 13,5% vol.  
**Sugar:** ..... 0,5gr/lit.  
**Bottling:** ..... April 7, 2025.  
**Production** ..... 3.050 bottles.



**Additional Information:** Cornamús is the result of the work Algueira has been doing for the last 45 years into recovering the indigenous local white varieties, with a special the focus on the Godello. That variety itself has a unique talent in transmitting the essence of freshness and balance of our terroir. Our goal was to preserve that identity keeping it as the main component of this wine while being supported by the minerality of our soils, granite and quartz taking the protagonism. Our duty at the winery was the let the wine express it's elegance by letting it rest in our oldest foudres interveining as minimum as possible. As a result, Cornamús became the perfect expression of the potential of our landscape to produce unique whites that condensate this decades of constant dedication into recuperate our history.