

## Pedrouzos Godello

2021

Valdesil  
**Pedrouzos**  
Godello

VILAMARTÍN DE VALDEORRAS



Pedrouzos is a single-vineyard wine that is produced exclusively with the grapes of a single and tiny *peza* (plot), from which the wine takes its name. The Pedrouzos *peza* is one of the most iconic vineyards in the world, since it is the origin of Godello. It is located in the village of Portela, in the Vilamartín de Valdeorras council. It was replanted by Mr. José Ramón Gayoso in 1885, after the destruction of the European vineyard by phylloxera. It is the first Godello vineyard in the world, and one of the first in the world to have been planted using one single variety.

GRAPE VARIETY	100% Godello, Ancestral clones.
APPELLATION	D.O.P. Valdeorras
VILLAGE	Portela
PEZA (PLOT)	Pedrouzos (1885) Area: 0,15ha; Altitude: 500m; Gradient: 20%
SOIL	Colluvial, shallow, derived from schist rock weathering.
WINE ANALYSIS	ABV: 13,00%; Res Sugar: 1,59g/L; Acidity: 6,33g/L; pH: 3,16
FERMENTATION	Alcoholic fermentation by wild yeasts in one single 2-year French oak barrel of 500L (Allier).
AGING	6 months on its lees in its own French oak barrel and 12 months in a stainless steel tank.

