



Vinos Valtuille



Pago Valdoneje Godello 2021

Type: White Wine

Appellation: D.O. Bierzo

Varieties: 100% Mencía

Alcohol: 13,50% Vol.

Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: 35 years

Location: Valtuille de Abajo.

Altitude: 500 meters

Yield of production: 6.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks.

Malolactic: Stainless steel tanks.

Aging: No barrels. 2 months on the lees.

TASTING NOTES:

Yellow pail color with metal hints. In the nose we get some balsamic notes, something herbal (fennel) and a mineral, yellow and white fruit is on it too. The palate shows with citric acidity super tasty, focused, mineral again, white and forest flowers, clean. Well balance. Amazing acidity.

FOOD PAIRING: All types of rice and pasta dishes, grilled fish and sea food. Appetizers.

INTERNATIONAL PRESS:

Rober Parker: 90 (2020) -

James Suckling: 90 (2020) -

Consumption Temperature: 8-10°C

