

ALMALARGA Godello

Alma das Donas



COUNTRY

Spain

APPELLATION

Ribeira Sacra D.O .

VARIETY

Godello

AGE OF VINES

More than 50 years old at the slopes of Pantón and Quiroga

FARMING

Sustainable farming

SOIL

Slate, granite

ALTITUDE

330m

FERMENTATION

Grapes are pressed and kept for 24 hours at low temperature to allow the gross lees to settle out. Fermentation at 13°-15° and followed by aging on lees for 4 months

ALCOHOL CONTENT

13 %

PAIRING

Galician Scalops, Roasted chicken with smashed potatoes, Foie-gras, rich Seafood, prawns, fish and rice dishes.

TASTING NOTES

Straw-yellow color, with Golden flecks characteristic of its youth. Clean and brilliant. Intense, fruity, mineral, with flowery undertones. Predominant of ripe fruit: Apple, pear, peach. Smooth, appesiting, gentle. Balanced and creamy, with a great lenght. Well-rounded, pleasant finish.

RATINGS

- 91 points Wine Enthusiast. Vntg 2019.



LOGISTICS

Shipper 12 bottles				Pallet; 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.18 In	10.39 In	12.13 In	13.8 Kg	39.37 In	47.25 In	55.12 In	803 Kg