

# ALMALARGA

Alma das Donas



COUNTRY	Spain
APPELLATION	Ribeira Sacra DO
GRAPE VARIETY	100% Godello
AGE OF VINES	More than 50 years old at the slopes of Pantón and Quiroga
FARMING	The vines are cultivated on the terraces of the precipitous slopes of Pantón and Quiroga, thereby preventing any mechanisation other than a simple system of rails to transport the grapes. Hand harvested.
SOIL	Slate, Granite
ALTITUDE	330 m.
VINIFICATION	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.
AGING	Aged on lees 4 months.
ALCOHOL %	12.5 %
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, appetizing, gentle. Balanced and creamy, with a great length. Well-rounded, pleasant finish.

## RATINGS

- **90 Wine Enthusiast;** vntg 2020
- **92 Decanter;** vntg 2020
- **92 James Suckling;** vntg 2020
- **91 Wine Enthusiast;** vntg 2019



## LOGISTICS

6 pack : 17.24 x 7.09 x 12.2In. 6.9Kg	VMF Pallet 104 C/6				VMF Pallet 56 C/12			
12 pack : 13.77 x 10.63 x 12.2In 15 Kg	L: 47.24In	W: 39.37In	H: 59.06In	Wt: 748 Kg	L: 47.24In	W: 39.37In	H: 59.06In	Wt: 840 Kg