

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 and 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 scallops, 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

- **92 James Suckling;** vntg 2021, 2020
- **90 Wine Enthusiast;** vntg 2020
- **92 Decanter;** vntg 2020
- **91 Wine Enthusiast;** vntg 2019



LOGISTICS

6 pack : 17.24 x 7.09 x 12.2 in. 6.9 Kg	VMF Pallet 104 C/6	VMF Pallet 56 C/12
12 pack : 13.77 x 10.63 x 12.2 in 15 Kg	L: 48 in W: 40 in H: 59 in Wt: 748 Kg	L: 48 in W: 40 in H: 59 in Wt: 840 Kg