

Godeval

BODEGAS

Godeval RE-VI-VAL

Bodegas Godeval presents this limited series of 6,600 bottles, the result of the selection of grapes from its emblematic "Pancho" vineyard, one of the oldest on the property, and marked by its slate soil and special microclimate, within the continentalized Atlantic climate that affects the Ourense region of Valdeorras.

This wine is a tribute to the REVIVAL Project (Restructuring Viñedos Valdeorras) that recovered the variety in the 70s. That inspiring work today encourages our goal of continuing to seek the greater expressiveness of Godello, resorting to an R&D project, on cryomaceration, Made in collaboration with EVEGA (Galician Viticulture and Oenology Station) and aged on lees.

Our Tasting

Visual : The color is dressed in yellow with many greenish reflections, friendly and fresh to the eye.

Olfatory : On the nose, its aromatic intensity and great personality stand out. In fruity aromas, citrus, lime, pink grapefruit and notes of herbaceous and citrus ginger stand out. In the background appears white fruit, water pear, exotic apple and hints of stone fruit such as peach. Also appear the vegetable memories of fennel, bay leaf and mint.

Gustatory : On the palate its intensity, persistence and balanced acidity certainly speak volumes. It is silky and enveloping with a great aromatic finish and a slight bitterness. Over the years it will offer a wide range of sensations.

Country

Spain

D.O. / Area

D.O. Valdeorras

Producer

Bodegas Godeval

Type

White

Grape

Godello

Vintage

2018

Alcohol

14,1%

Bot/cx

12



Awards



Robert Parker 2017

91 Points

2014



Guía Peñín

95 Points

93 Points

2014

2014

2014