

THE ORANGE REPUBLIC

GODELLO SOBRE LÍAS 2018

CONCEPT

IN PETÍN, OURENSE, ON THE BANKS OF THE SIL RIVER WE FIND THE PERFECT VINEYARDS TO ELABORATE OUR GODELLO. THE 2018 VINTAGE IS FRESH AND INTENSE, WITH AROMAS OF WHITE FRUITS SUCH AS PEAR AND NECTARINE AND TROPICAL MEMORIES OF SOURSOP AND PAPAYA. CITRUS NOTES, HERBACEOUS. IN THE MOUTH IT IS UNCTUOUS, WITH A BALANCED ACIDITY AND PROLONGED FINISH. LIMITED PRODUCTION OF 14,987 BOTTLES.

VINE

100% GODELLO

PLOT

**PETÍN OURENSE (VALDEORRAS)
42° 34' 79. 72''N, 70 16' 37. 06''E**

ELABORATION

30 YEARS OLD VINEYARDS OF THE PLOTS OF VILLA QUINTA, THE HIGHEST ALTITUDE OF THE DO VALDEORRAS. PRODUCTION OF APPROXIMATELY 5,500 KILOS PER HECTARE. HARVEST MADE IN THE FIRST HALF OF SEPTEMBER, MANUALLY AND IN SMALL BOXES OF 15 KILOS. AFTER A THOROUGH SELECTION OF THE GRAPE ENTERS THE CELLAR WITH A SUBSEQUENT MACERATION OF THREE HOURS. AGING ON FINE LEES (AFTER SEPARATING THE THICK LEES) FOR 7 MONTHS, IN STAINLESS STEEL TANK. IT WILL GROW IN THE BOTTLE IN THE COMING YEARS.

