

VAL DO GALIR

GODELLO

2024

This wine comes from our vineyard A Malosa located in the village of Éntoma, Valdeorras. This is a “premier cru” quality vineyard.



Type of wine: White
Region of production: Valdeorras
Year: 2024
Grape varieties: 100% Godello

Type of bottle: Burgundy
Bottle size: 75cl.
Ageing and barrel type:
3 months on its lees in stainless steel tanks, foudre and French oak barrels of 500 liters

Alcoholic strength: 13.5%
pH: 3
SO₂ Free/Total: 25/90
Total acidity: 7.2
Volatile acidity: 0.3
Suitable for vegans



The vineyard

This wine is made from a single, distinctive vineyard: our A Malosa estate, a 21-hectare property planted in four phases between 2015 and 2018. Located in Éntoma, in the Don Fiz paraje at the heart of the Val do Galir, the vineyard spans a range of soil types. The eastern part features extremely poor, slate-rich soils composed entirely of schist, while the western section has more loamy, clay-based soils. The vineyard is laid out in terraces between 400 and 600 metres above sea level, with both north- and south-facing exposures.

Winemaking

The grapes are harvested by hand into 15 kg crates and undergo cold maceration in refrigerated chambers prior to fermentation. They are then gently pressed at low pressure, and only the free-run juice is used—press fractions are discarded. The wine is aged on its fine lees for three months in stainless steel tanks, foudres, and 500-litre French oak barrels.

Vintage / Harvest description

The 2024 harvest was the coldest in the last 10 years in Valdeorras, with chilly nights and cool days, in stark contrast to recent summers. These conditions allowed us to extend the harvesting period and work with greater precision in the vineyards. Alcoholic maturation was fully achieved, resulting in excellent pH and acidity levels. Yields were lower than in the 2023 vintage.

Tasting notes

Brilliant and luminous, this wine displays a captivating greenish-yellow hue. On the nose, it unfolds with elegance, revealing a crisp Atlantic character and a deep mineral core. Delicate floral nuances weave through fresh citrus and wild herb aromas, offering a refined complexity. The palate is both vibrant and textured, balancing persistence with an inviting silkiness. A beautifully structured wine, its generous volume and tension are enhanced by lees aging, delivering a long, satisfying finish. A perfect match for seafood, grilled fish, fresh vegetables, white meats, and flavorful stews. Recommended serving temperature 10°C.