

Grape varieties

100% Godello

Origin

Spain, Galicia, Valdeorras, Seadur

Soil

Board

VinificationTotal de-stemming, cold maceration, 14-day alcoholic
fermentation at controlled temperature**Ageing**

3 months in stainless steel tanks with batonnage of its fine lees

Characteristics

White, Traditional, Still, Aromatic and fragrant

Properties

Alcohol: 13,5 %, Ph: 3,18, SO2: 120, Residual sugar: 1,68 g/l

Also appears in:

Price: 20 - 50€

O LUAR DO SIL GODELLO SOBRE LIAS

O LUAR DO SIL, Valdeorras, Seadur

2025 12312 75 CL

2024 12312 75 CL

