

Grape varieties

100 % Godello from 35-year-old vines

Origin

Spain, Galicia, Valdeorras, A Rúa

Soil

slate, gneiss and xabre (granite sands), at 500-640 m altitude

Vinificationmanual harvest in 15 kg boxes, cold maceration for 24/48 h,
alcoholic fermentation with native yeasts in vats and French
oak barrels**Ageing**

10 months in vats and French oak barrels on its fine lees

Characteristics

White, Traditional, Still, Creamy and full in mouth

Properties

Alcohol: 13 %, Ph: 3,17, SO2: 102, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

VIÑA SOMOZA AS 2 LADEIRAS SELECCIÓN

VIÑA SOMOZA, Valdeorras, A Rúa

2023 14702 75 CL

2022 14702 75 CL

