

Grape varieties

100% Godello

Origin

Spain, Galicia, Valdeorras, Seadur

Soil

granitic hillside in the village of Seadur (Orense)

Vinification

manual selection table, total de-stemming, lowering of the temperature to 9 ° C, maceration of 4 hours, alcoholic fermentation with native yeasts

Ageing

6 months in stainless steel tanks

Characteristics

White, Traditional, Still, Fresh and crispy

Properties

Alcohol: 13,5 %, Ph: 3,5, SO2: 112, Residual sugar: 2,1 g/l

Also appears in:

Price: 10 - 20€



O LUAR DO SIL GODELLO

O LUAR DO SIL, Valdeorras, Seadur

2025 12316 75 CL
2025 12316 MAGNUM