

Godeval

BODEGAS

Godeval 1986

Godeval 1986, a barrel fermented godello. The characteristics of the 2017 vintage, well-ripened grapes and excellent health, have determined the moment to opt for the vinification of a Godello wine fermented in a new 500-liter French oak barrel, which has subsequently been aged on its fine lees for 4 months.

The wooden barrel should not be considered only as a container, the most important thing is its contribution to the wine with positive characteristics. The wood chosen is a French oak, *Quercus Petraea*, of fine grade, with a high content of polyphenols and with a medium toast.

The result has been a powerful and well-structured wine, which will last very well over time and will give many satisfactions.

Our Tasting

Visual : At sight it has a crystalline, bright appearance, with a very vivid greenish-yellow color.

Olfatory : On the nose, primary aromas of pome fruits, ripe apple, pear, acerola are appreciated. Aromatic herbs from the field appear in depth, with hints of fennel, thyme, oregano and undergrowth. Very subtle and elegant aroma.

Gustatory : A vibrant mouth, with a fresh passage, emphasized by the character of the godello in its passage. With a balsamic, wide, tasty, glyceric aftertaste. Good structure and spaciousness. Final bitterness that lengthens it and contributes to the elegance as in other great wines. The wood did a great job without taking center stage.

Pairing : A very gastronomic wine that invites you to drink accompanied by simple, or elaborate and forceful dishes. It is recommended to serve at 9-12°C.

Country
Spain

D.O. / Area
D.O. Valdeorras

Producer
Bodegas Godeval

Type
White

Grape
Godello

Vintage
2018

Alcohol
14,1%

Bot/cx
2



Awards

