



## Godeval Cepas Vellas

Noble white wine of approximately 13 degrees of alcohol, monovarietal that evolves well in the bottle and improves with the passage of time. It comes from selected grapes from the winery's oldest vineyards and with a vinification process in the presence of its own lees for about 5 months in stainless steel tanks. A complete, full-bodied wine that surprises from the first moment and remains in the memory.

### Our Tasting

**Visual :** Greenish yellow color with golden tones.

**Olfactory :** Aroma of medium intensity, clean, enveloping with hints of ripe fruit (apple, melon and pineapple) and fine field herbs (fennel and mint).

**Gustatory :** In the mouth it is especially pleasant, with a balance of sweet sensations that provide body and volume, acid flavors that give freshness, and highly complex mineral notes provided by the slate of the soil from; offering a set of long and pleasant sensations.

**Pairing :** This wine should be served at 8-10° centigrade. It harmonizes with shellfish, fish, game meats, mushrooms and creamy cheeses.

**Country**

Spain

**D.O. / Area**

D.O. Valdeorras

**Producer**

Bodegas Godeval

**Type**

White

**Grape**

Godello

**Vintage**

2013

**Alcohol**

13,5%

**Bot/cx**

12

### Awards



**ABC Wines Guide**

92 Points

2019

91 Points

2018



**Guía Peñín**

93 Points

2018

2017

2013

2012

94 Points

2014



**Josh Raynolds**

**Vinous**

92 Points

2014

**Wine&Spirits**

**Best Buy W&S**

Top 100

92 Points

2013

91 Points

2012



**Wine Spectator**

75/100 Top World Wines

2014

36/100 - 92 Points

2013

91 Points

2012



**Decanter 2016**

92 Points

2014