



CASAL DE FURCOS ROCÍO

Godello 100%
VALDEORRAS
DENOMINACIÓN DE ORIGEN



VINEYARDS:

Grapes selected from the vineyards of **Puxeiros, San Lorenzo y Pousadoiro:**

Clone 32 Godello, root Richter 110, y 10-30 years old.

Vertical Trellis 2,60-2,70 x 1,20 m. Altitude 410-460 m above sea level.

Limited production to a maximum of 8.000 kilos per hectare.

Located in areas of Córghomo de Valdeorras, settled on the middle slope facing south-east and formed by a combination of clay-calcareous soil with iron slates elements.

HARVEST:

Harvested by hand in ventilated boxes of 18 kilos during the first fortnight of September. Harvested very early in the morning and immediately transfer to the cellar so the grapes reach the lowest possible temperatures.

VINIFICATION:

100% Godello with a first selection of grapes on field and meticulous second selection in the cellar. Cold maceration in the press and statically settled. Fermentation at low temperature for 15 days and later decanted and clarified through natural processes to go to the bottle. No malolactic fermentation.

TASTING NOTES:

View: Bright and pale straw color, with light emerald tones.

Nose: Good intensity of rippen apple and lemon and aniseed.

Mouth: Full-bodied, dry, unctuous and wide.

PACKAGING:

Box of 12 bottles of 75 cl

Burgundy Bottle - Ecova Óptima model

Microgranulated technical cork



Adega Avelina

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