



# pradolongo

GODELLO 2019

VALDEORRAS  
DENOMINACIÓN DE ORIGEN



#### VINEYARDS:

Grapes selected from the vineyards of **Puxeiros**: Clone 32 Godello, root Richter 110, y 30 years old. Vertical Trellis 2,60 x 1,20 m. Altitude 420 m above sea level. Limited production to a maximum of 8.000 kilos per hectare. Located in areas of Córsgomo 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 the wine is kept with the fine lees for four months. Suspended lees by battonage depending on the turbidity index and tasting. No malolactic fermentation.

#### TASTING NOTES:

View: Clean, bright, golden yellow with golden reflections.  
Nose: Clean, high intensity, with fruity aromas reminiscent of water pear, citrus and stone fruits. With notes or aromatic plants, such as anise.  
Mouth: Well structured, unctuous and persistent. Stone fruits and water pear by retronasal.

#### PACKAGING:

Box of 6 bottles of 75 cl  
Burgundy Bottle - Dominio Modelo  
Nomacorc Green line cork (biodegradable sugar cane)



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