# Quinta do Sil Godello, DO Valdeorras 2023

**EGB0072023**

*Bodegas Granbazán*

*— Rías Baixas, Spain*

This is a serious and 'grown-up' glass of wine - showing Godello, and Valdeorras, as a serious source of high quality white wine.

## Production

The Godello vines are over 45 years old. Grapes are hand-harvested, destemmed, and undergo short maceration (approximately 4 hours) with skins. Then follows a careful and slow pressing and temperature-controlled fermentation in stainless steel.

## Tasting note

Richly textured and intense white with citrus and stone fruit aromas, fennel and white pepper notes. Lightly savoury on the palate with bright balancing acidity, mineral notes and a tight structuare. Should mature well in bottle.

## Food Match

Vibrant acidity and pronounced intensity of flavour make this versatile, but it's great with baked brill with nutty butter and caper sauce.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valdeorras

Grape Varieties:
Godello 100%

Suitable for:
Vegan

Bottle Barcode:
8420426402004