Pazo de Monterrey Godello, DO Monterrei 2023

EPS0152023

Bodega Pazos del Rey

— Monterrey, Spain

Aromatic and sophisticated Godello from the intriguing Monterrei region.

Production

Monterrei is an area rich in grape-growing and wine-making tradition, combined with a quite unique microclimate. Pazo de Monterrey takes its name from the fortressed palace that dominates the landscape - the oldedest part dating back to the 12th Century. The Godello vines grow on clay / granite soils at around 700m altitude on the slopes of the Verin valley. Grapes are typically hand harvested in late September and gently pressed. After clarification, the juice is transfered to stainless steel tanks for temperature-controlled fermentation.

Tasting note

A lightly aromatic white with a lifted nose of apricot blossom, citrus fruits and a touch of honey. Fresh acidity and mineral notes balance rich, ripe fruit characters of apple and pear on the palate. The finish has a touch of white spice and good length with a lightly bitter twist.

Food Match

A good match with salmon, seafood, chicken and crisp salads.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Monterrei

Winemaker:
Eider Rodriguez

Grape Varieties:
Godello 100%

Suitable for:
Vegan

Bottle Barcode:
8437000139072