

Lagar da Xestosa

LAGAR DA XESTOSA GODELLO

This is a complex, mineral-driven white wine. It comes from Galicia, the misty and green northwest corner of Spain on its wild Atlantic coast. The grape variety is Godello, which is not well known outside of Galicia, but which many experts believe is Spain's greatest white grape.



ORIGIN:
D.O. MONTERREI



Galicia is unlike any other part of Spain. It is cool, foggy, rocky, mountainous and lashed by salty Atlantic winds. Lagar da Xestosa wines are made by a cooperative of some 60 small farmers. Their tiny vineyards are situated in Galicia's inland Monterrei region, at altitudes of around 1500 feet, overlooking the Duero River Valley. Grapes grown here benefit from the warm daytime temperatures reached in the valley and from its cool evenings.

GRAPE VARIETY:
Godello 100%

The Godello grape is native to Galicia, where it has been grown for centuries. Godello is often compared to Chardonnay in the sense that this grape makes wine that clearly reflects the local terroir. Godellos from Monterrei, like Lagar da Xestosa, tend to be energetic, zesty and expressive with an intriguing minerality imparted by the quartz soils where the grapes are grown.

ORGANOLEPTIC CHARACTERISTICS:

A clean, pale-straw wine. In the nose the wine shows an abundance of apple with an overlay of zingy citrus. It is crisp and dry on the palate with notes of pineapple, green mango and other tropical fruits.

PAIRING:

Great aperitif, also pairs well with salads, non cured cheese, light rice dishes and seafood.

TECHNICAL SPECIFICATIONS:

Alcohol content approx. : 13.5% vol.

Total acidity: 6.1 g / l tartaric acid.

Sugars: 3.8 g / liter.

PH: 3.2

Presentation: Special Bordeaux bottle glass
Cardboard box of 12 units of 750 ml



Lagar de Xestosa. Godello 2009

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