


# Lagar da Xestosa

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**GODELLO** 2009



The Godello grape that gives life to this wine grows on sandy- quartzzy slopes that reflect and broaden the sun's rays, maximizing the intensity of the fruit.


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The Monterrei appellation, in Galicia, North Western Spain, is the warmest and driest appellation within Galicia. Its vineyards sit between 1300-1650 feet above sea level on the Duero river basin and benefit from its ideal wine growing climate conditions.



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



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**SPANISH WHITE WINE**  
**MONTERREI**  
DENOMINACIÓN DE ORIGEN

750 ml. Alc. 13,5% by Vol.

# Lagar da Xestosa

GODELLO 2009

Tasting notes:

Clean, pale straw color, fruity aromas with great minerality. Crisp and dry on the palate with notes of pineapple and tropical fruits.

MONTERREI

DENOMINACIÓN DE ORIGEN

IMPORTED BY:

ROMERO & MILLER LLC, BEL AIR, MARYLAND

Embotellado para: Romero & Miller S.L. Puente La Reina, España por P.D.T., S.L. R.E. 7198-OR, Galicia, España.

WHITE WINE  
PRODUCT OF SPAIN

750 ml.  

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.