

# Lagar da Xestosa

## LAGAR DA XESTOSA GODELLO

White wine made from grapes selected from our vineyards in the appellation of origin Monterrei. 100% Godello the highest expression of our passion for wine.



### ORIGIN: D.O. MONTERREI



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.

### GRAPE VARIETY: 100% Godello

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

### ORGANOLEPTIC CHARACTERISTICS:

Pale yellow with green, clean and bright highlights.  
Aroma of tropical fruit with floral notes.  
Mouth ranges from medium-intensity light and silky with excellent harmony and acidity. Very nice and elegant finish.

### 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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