

Bodegas GODEVAL

ARMONTES GODELLO SINGLE VINEYARD

In Xagoaza nature is still the chief domain. In its steep slopes our vineyards mature and require work by hand every day. Armontes expresses all of the character and personality of Godello grapes that we harvest with effort in the same vineyard that names this wine.

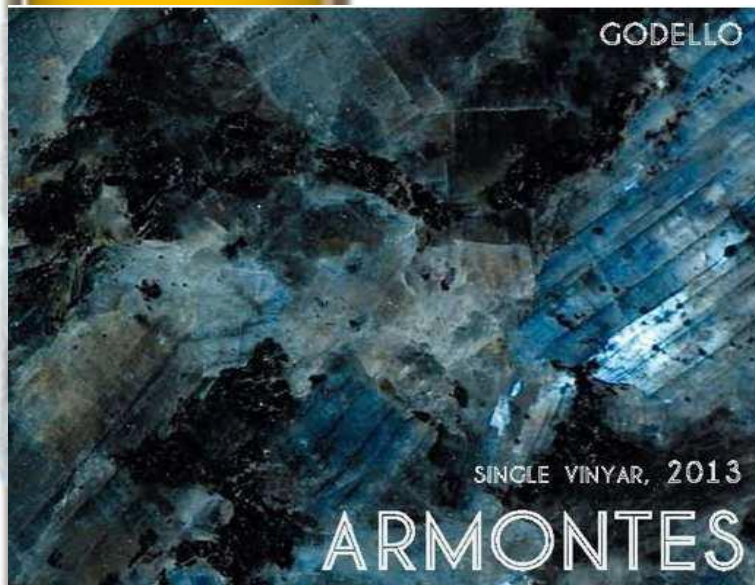
“Araceli Fernandez Together with a group of friends, my father created the winery in 1986, and rather than name the winery after a person he combined the name of our emblematic grape, Godello, with the name of the appellation, Valdeorras.

Age of the vineyard: More than 25 years mature vines

Variety: 100% Godello DOP Valdeorras 2013

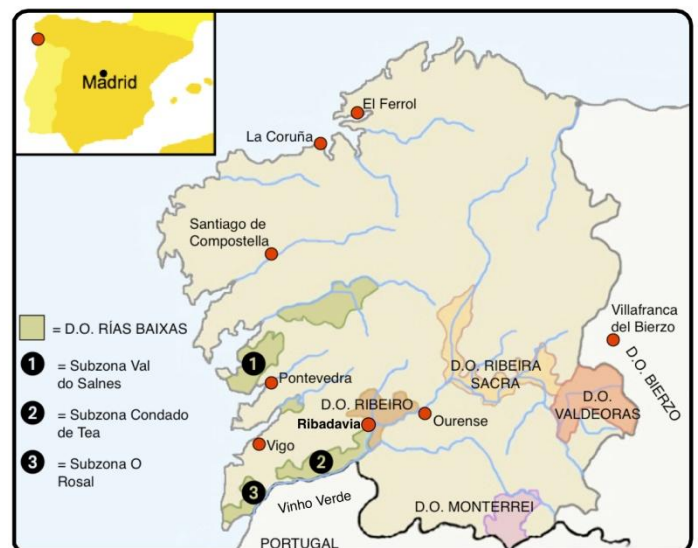
Tasting: Greenish yellow color. In the nose has hints of apple and apricot, on the palate is soft, sparkling with acid touches that bring freshness.

Food pairing: Service temperature is 6-8 degrees Celsius. The fish and seafood are a perfect companion for this wine that also pairs well with mushrooms and poultry.



Catas de Galicia 2014
XXVI CATA DOS VIÑOS DE GALICIA - 2014

D.O. VALDEORRAS	MARCA PREMIADA E ADEGA
1º POSTO E ACO DE OURO	GODEVAL GODELLO - S.A.T. GODEVAL



92 POINTS Wine Spectator
Vintage 2013

Wine & Spirits
MAGAZINE

92 points Godeval
92 points Godeval



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