



El Castro de Valtuille Godello, produced by Raúl Pérez- which is considered the No#1 producer in Bierzo!

D.O. Bierzo

Viticulture

Vineyard: Valtuille, Villafranca and Cacabelos

Type: Clay

Vine Age: Over 60 years old.

Irrigation: No irrigation

Godello is a white varietal from the cool climate region of northwestern Spain, especially Galicia, Ribeira Sacra and Bierzo. The origin of the varietal is associated with the town of Godello, near Valencia, where it was first planted in the 1800's. In the 1920's a Galician trader brought Godello to Galicia. Godello almost disappeared in the mid-1900's, it was often replaced with higher yielding varietals. In the 1980's, research and experiments with Godello resulted in increased interest and planting.

Godello is often compared to Chardonnay and is said to 'combine the structure of white, Burgundy with the finesse of a juicy mineral grape' (Jancis Robinson).

Whole cluster pressed, the must is left overnight to clarify and fermented in 500 liters barrels. Some barrel aging.

Tasting Notes:

Color: Bright yellow.

Nose: Flowery with some citrus and a slight hint of oak.

Palate: It is tasty and focused, white fruit with some spice, and great minerality.

Other: It will pair very well with tarragon chicken, clam chowder, or even quail or fish such as cod, halibut, or clams. This is a great alternative to Chardonnay, very Burgundian in style.

Wine Reviews Robert Parker Wine Advocate 91/92+ WA 91 Pts, WS 91 Pts, RP 90 Pts consistently, consider a "Cult Winemaker"



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