

Adras Godello 2012



Winery: Isaac Fernandez Seleccion

Region: Ribeira Sacra D.O.

Grapes: 100% Godello

Winery: Isaac Fernandez Seleccion's winery partner in Ribeira Sacra owns 20 Hectares of vineyards (~49 acres) in the Amandi subregion. The majority of their vineyards are planted on terraces, locally called bancales, with a South or Southeast orientation. Godello is planted on silica-rich sand over granite bedrock and Mencia is planted on soils composed of slate with decomposed granite. All grapes are hand harvested and are sorted by a four person team prior to pressing/fermentation.

Wine: The vineyards producing grapes for this wine are planted with 40 year old Godello vines. The soils are composed of silica-rich sand and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

The Godello grapes were harvested in the middle of September into 18 KG boxes and transported to the winery via refrigerated truck. Grape clusters were hand sorted prior to destemming and crushing. Grapes saw a 12 hour cold maceration with dry ice followed by temperature controlled fermentation in stainless steel tanks. Following fermentation the wine was aged on fine lees in tank for 3 months. No malolactic fermentation. Bottled in April 2013.

Reviews:

“Pale yellow. Mineral-laced aromas of pear, green apple and honeysuckle, plus a touch of lemon zest. Brisk, sharply focused citrus and orchard fruit flavors show impressive clarity and cut, gaining spiciness with air. Closes with lingering orange pith and floral character and very good persistence.”

90 points *International Wine Cellar* Issue 170, Sept/Oct 2013



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