

Adras Godello 2013



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.

Reviews: "...the relatively few whites that [Aurelio Cabestrero] brings to the USA are all near the top of the quality pyramids in their respective regions, and that's certainly true for this lovely rendering of Godello. Medium-bodied and very satisfying, with fresh aromas followed by delicious fruit recalling white peaches and poached pears, with excellent acidity that is very well integrated with the fruit. There lots of punchy flavor here, but also a sense of real refinement"

91 points *Wine Review Online* "Keeping Spain on the Map" October 21, 2014

"This white is quite muscular, with a firm, dense texture carryng the flavors of pear, melon, pine and chalk. Rich and harmonious, polished, fresh and clean. A whiff of sea salt shows on the finish. Drink now through 2019."

91 points *Wine Spectator* Issue 3914 February 28, 2015

"The 2013 Adras Godello is a lemon, lime, crisp white wine that was killer with the Shrimp and Grits that were accompanied with roasted red peppers. The wine was smooth, and a perfect alternative to the usual white wine suspects, Sauvignon Blanc and Chardonnay. The stony, mineral base provides a wonderful undercurrent to the citrus fruit flavors. It would also be a great clams and garlic or oyster wine. One of the high points of the wine was how well it paired with the Kale Caesar Salad which was spiked with garlic... YUM" *Andy Abramson Editor, WineScene* October 10, 2016



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