

# BARON DO SIL GODELLO

**Grape Varietals & Region:** 100% Godello from the Valdeorras region of Rias Baixas, Spain. From the estates of Petin, Larouco, Seadur & Viladequinta, which have vines averaging 25-30 years old, grown on granite & slate soils

**Taste Profile:** Complex & elegant nose, with a apple & mineral core & underlying floral notes. On the palate, it is bodied, mineral & complex, with a green fruit finish

**Winemaking Process:** Following a manual harvest, the must is cold macerated for a short period,, before fermentation on less in a mix of stainless steel tanks & oak barrels

## TASTE PROFILE

Bright & Mineral White  
Citrus Fruit, Tree Fruit, Mineral, and Floral  
Toasted

**Body:** Medium -

**Dryness:** Dry

**Acidity:** Medium

**Tannin:** Light

## WINEMAKING PROCESS

**Winemaking:**

Conventional Winemaking Autolyse

(On Lees Ageing) **Maturation:** 0-6

Months Oak Barrels

## GRAPE VARIETALS & REGION

**Origin:** Galicia (Rias Baixas, Ribeiro), Spain

**Grape Varietals:**

Godello (Verdelho, Gouveio)