



A Coroa 200 Cestos **D.O. Valdeorras**



Varieties

100% Godello.

Type of wine

White wine aged in French oak foudres.

Analytical parameters

Acidity: 5.9 g/l, Residual sugar: <1.5 g/l

Winemaking

From A Coroa's commitment to the land of Valdeorras and to the vines from which its finest wines are made, we present this limited production depending on the vintage. 200 Cestos is the result of harvesting 100% Godello grapes from our most emblematic vineyard, Valdeaugas, where 80-year-old vines coexist with newer plantings on stone terraces at over 600 metres above the Bibei River. Located in the municipality of O Bolo, in the village of Lentelláis and the Bibei Valley, the vineyard is set in a privileged location that makes each harvest a very special milestone.

The vineyard's granitic soils and the Atlantic microclimate prevailing in this area, together with fermentation in French oak foudres and subsequent bottle ageing, give us a Godello with a marked mineral character.

A Coroa 200 Cestos is a wine with noble evolution and outstanding ageing potential.

Tasting note

Colour: Visually, it shows a bright, lively greenish-lemon hue, with reflections that convey great vitality and freshness.

Nose: On the nose, fresh grass aromas appear first. As it develops, yellow plum and white flowers (honeysuckle) emerge, enveloping us in refreshing sensations. It is also a wine with good maturity, reflecting excellent alcoholic potential perfectly balanced by superb citrus acidity (red grapefruit), which gives it great length.

Palate: Powerful entry and a rich, lively mouthfeel (citrus jelly sweets, lime), with great drive, fennel bitterness, and lemon verbena infusion. A great wine with a long life and noble evolution ahead in bottle. It reveals a background of minerality characteristic of the granitic terroir from which this wine is born.