



A Coroa Godello

D.O. Valdeorras

Varieties

100% Godello.

Type of wine

Young white wine.

Analytical parameters

Alcohol: 13.5%, Acidity: 5.9 g/l, Residual sugar: 1.5 g/l

Winemaking

This wine is made from grapes sourced from 8 low-yield, controlled-production plots belonging to A Coroa. The average age of the vineyards, together with the different altitudes, orientations, and soil heterogeneity, gives the blend exclusive minerality and outstanding complexity.

Following hand harvesting by plot according to ripeness, in 14 kg boxes, the grapes undergo gentle destemming and cold maceration (5°C). Each parcel then ferments separately in stainless steel tanks under temperature control.

The result is a harmonious coupage in which the nobility of the Godello variety is generously expressed, offering a fresh, varietal wine. Thanks to an excellent balance between alcohol and acidity, A Coroa 100% Godello is long and enveloping on the palate. Alcoholic fermentation lasts 25 days at a temperature between 15 and 18°C.

Tasting note

Colour: A Coroa Godello 2024 shows a bright straw colour with intense greenish hues, recalling harmonious combinations of green-leaf flowers and plants with bold pale-yellow tones.

Nose: Very open and expressive, with excellent aromatic intensity. Subtle spicy notes merge with aromas of ripe fruit such as peach, pear, apple, and wild herbs. With slight aeration, hints of pineapple and mango emerge, adding elegant complexity. **Palate:** Powerful entry, reflecting the character of a great Godello, while remaining fresh and well-structured. Lively, with magnificent acidity, notable volume, and full palate expression. The finish is persistent, with a marked mineral touch and a delicate bitterness typical of the terroir. The aftertaste is long, subtle, and elegant. A Coroa 2024 is defined by its freshness and varietal character, great aromatic intensity, and exceptional balance on the palate.

