



A Coroa Lías

D.O. Valdeorras

Varieties

100% Godello.

Type of wine

White wine aged on its lees.

Analytical parameters

Alcohol: 13.5%, Acidity: 5.5 g/l, Residual sugar: <1 g/l

Winemaking

This wine is made from a carefully selected batch of Godello grapes sourced from one of our most characteristic controlled-production vineyards, A Sobreira.

The plot, located at 450 metres above sea level, stands out for its sandy-loam soils with rounded stones and sediments resulting from Quaternary watercourse deposits. After fermentation, the wines rest on their lees for 5 months, kept in suspension through the application of the bâtonnage technique.

A Coroa Lías is a complex, rounded wine that impresses from the very first sip and lingers long in the memory.

Tasting note

Colour: Pale yellow with golden highlights, clean and bright, characteristic of well-crafted Godello wines.

Nose: Shows great expression and complexity. Notes of ripe white fruit such as Golden apple and pear stand out, accompanied by citrus aromas of lemon and grapefruit and delicate floral nuances. Lees ageing brings a second aromatic layer with creamy, enveloping touches of toasted bread, brioche, nuts and a subtle mineral background, lending elegance and depth.

Palate: Fresh and dynamic, with balanced acidity that provides liveliness. The texture is silky and enveloping, thanks to lees ageing, adding volume and smoothness. Flavours of ripe fruit, citrus and a mineral touch lead to a long, persistent finish that invites another sip.