



TERRITORIO CEPA

LA CASA DE LAS LOCAS GODELLO

– D.O. MONTERREI –

“Floral and complex”

GRAPES: Godello 100%

HARVEST: Harvested by hand during the first hours of the day at its optimum ripening stage for preserving its aromas and freshness.

ELABORATION: Crafted using hand-sorted grapes during the harvest.

·Alcoholic Fermentation: The fermentation is driven in temperature-controlled stainless steel tanks in optimal conditions to preserve its potential. .

Once the fermentation is over, we proceed to age 3 months in stainless steel tanks with lees stirring for enhancing its aromas and increasing the volume in the palate.

TASTING NOTES: Medium-high intensity aromas, with White flowers prevalence, fresh tropical fruits notes, species, and some hints of apple and pear. Leaves a pleasant fresh sensation on the palate, elegant with floral and stone fruits aromas.

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