



LA BARAJA GODELLO

- **APELLATION:** D.O. VALDEORRAS
- **GRAPE VARIETY:** 100% Godello
- **WINEMAKING:** Made with the most select grapes of the Godello grape harvested in the proximities of O Barco de Valdeorras from shallow and poor soils, mostly clay-ferrous and with slate. Aged for five months in selected oak barrels. Contains Sulphites.
- **TASTING NOTES:** It is a crianza with battonage. It has an attractive lemon yellow colour with a steely rim. It is creamy, intense, pure and complex with a long and persistent finish.
- **ALCOHOL CONTENT:** 13,5%



AWARDS & RATINGS

- VINTAGE 2021:
 - 92p Gilbert & Gaillard
 - 90p Andreas Larsson-Tasted
 - 93p Raymond Chan Wine Reviews
 - 93p Raffaele Vecchione – WinesCritic.com
- VINTAGE 2020:
 - 94p Gardini Notes

STANDARD PACKAGING

Bottle of 75cl

Cartons of 6 bottles, 84 cartons per Euro pallet

