



# VALKYRIE

SELECTIONS



## BODEGAS GODEVAL

### REVIVAL 2018

**GODEVAL** || Godeval was founded in 1986 and was the first winery to export Godello to the United States. In the 70's, a program named RE.VI.VAL (Restructuring of the Vineyards of Valdeorras) was led by Horacio Fernandez Presa, who was also the founder and president of Godeval. During this time, vineyards of the indigenous and almost extinct Godello variety were rescued and replanted. These vineyards would eventually become the 17 hectares of estate plots for Bodegas Godeval. The winery is located in the stunning 12th century monastery of San Miguel of Xagoaza which was renovated and restored in 1988.

**VALDEORRAS** || The Valdeorras valley is nestled in the highest mountains of the Galicia interior. This area is located in the province of Ourense and is home to just 200 hectares of the Godello variety. Bisected by the Sil River and protected by Galicia's highest mountains, Valdeorras records both the highest and lowest temperatures in Galicia, together with the lowest rainfall of the area (800-1000mm). These factors, and wide differences between day and night temperatures, guarantee good acidity in the white wines.

#### REVIVAL 2018 ||

**BLEND** | 100% Godello

**VINEYARDS** | A single vineyard wine from the "Pancho" vineyard - the oldest estate vines which average 50 years old at an altitude of 500 meters. Pure slate soils.

**WINEMAKING** | Grapes are harvested by hand and undergo cryomaceration with fermentation using indigenous yeasts in stainless steel. No malolactic fermentation. Aging in stainless steel for 6 months on the lees.

**ALCOHOL** | 13.5%

**TASTING NOTES** | The nose highlights its aromatic intensity and great personality with citrus, pink grapefruit, fennel, mint and a hint of ginger. The palate speaks to the wine's intensity, persistence and balanced acidity with pit fruit flavors and clean minerality. Only 6600 bottles produced.

