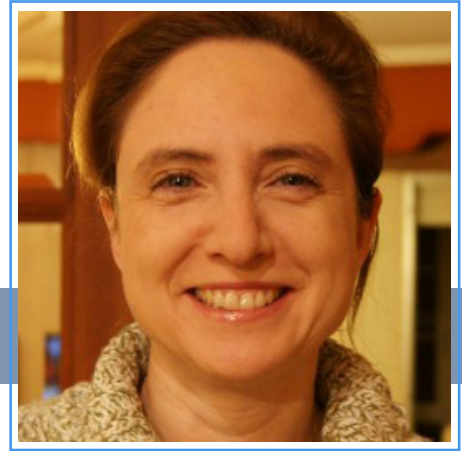


**VALKYRIE**  
SELECTIONS



## BODEGAS GODEVAL

### GODELLO 2023

**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.

#### GODELLO 2023 ||

**BLEND** | 100% Godello

**VINEYARDS** | From selected grapes from estate plots of Godeval – a mix of younger planting and the older vines with an average of 25 years old at an altitude of 500 meters. Pure slate soils.

**WINEMAKING** | Grapes are harvested by hand with fermentation using indigenous yeasts in stainless steel. No malolactic fermentation. Aging in stainless steel for 6 months.

**ALCOHOL** | 13%

**BAR CODE** | 727760513747

**TASTING NOTES** | Fresh aromas of citrus and bright herbal notes that continue on the palate with green apple and pit fruit flavors that round out the mineral acidity. Extremely versatile at the table – delightful on its own but proves complementary to a wide array of food, from salads to seafood and beyond.

