



Lagar Do Xestosa, Godello, DO Monterrei, Galicia, Spain, 2022

Producer Profile

In 2002 Adegas Pazo do Mar was created. It was born of a 30-year family vocation, which respects and admires the age-old Ribeiro wine-making traditions, but has a fresh spirit and vision for the future.

Adegas Pazo do Mar is dedicated to the production of native varietals, including Godello. They are in pursuit of the perfect balance between traditional and modern methods to achieve characterful wines with distinctive freshness. Their commitment to quality led to Pazo do Mar recently investing in the very best of oenological technology.

Viticulture

Trellis system, double guyot pruning, on 30 year old vines, hand-picked grapes.

Winemaking

A cold maceration before pressing, fermentation in stainless steel tanks at 15°C, the wine was kept in contact with lees for two months.

Tasting Note

Sweet-sour fruit of optimal ripeness and freshness, white flowers, pronounced citric (lemongrass) flavours, good balance and a spicy and citric finish.

Food Matching

Fish and shellfish seem to work beautifully.



Product code: 1823

Technical Details

Varieties:

Godello 100%



ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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