

GRAPES

100% Godello

HEROIC VITICULTURE

Vineyards at > 60 Degree slope

All wingrowing on these terraces is undertaken entirely by hand

TOTAL PRODUCTION

1,167 - 6 bottle cases

APPELLATION

Ribeira Sacra D.O.

SUB-REGION

Amandi

ALTITUDE

600 Meters

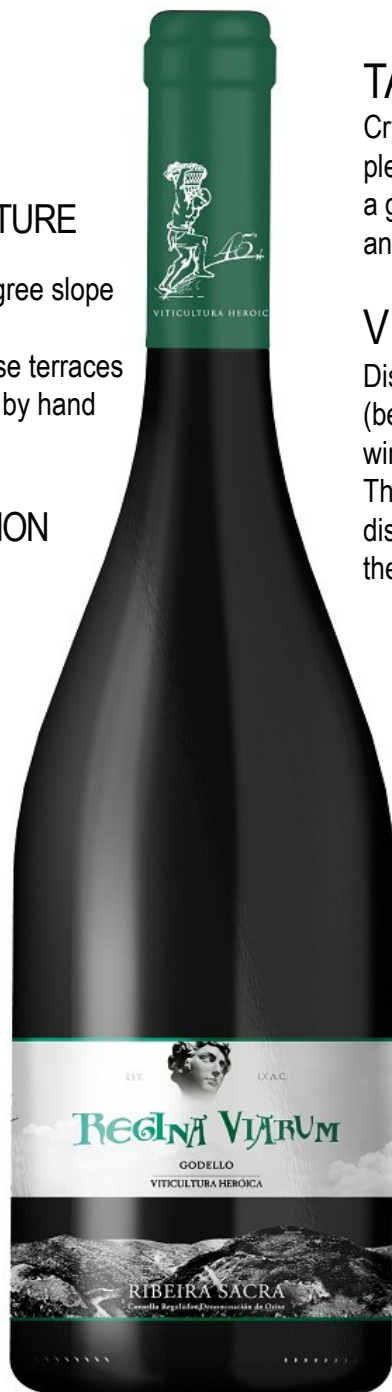
ALCOHOL

13.5%

FORMAT

750ml

360 Picture



DOWNLOAD The LOGO App, Click SCAN LOGO, Point your phone at the label, and watch the label come to life, educating you about the wine & more!

TASTE PROFILE

Crystal bright color with a golden hue, the sight beautifully leads to a nose of pleasant aromatics of mature, fruity nuances. The palate is refreshing, with a generous harmony acidity and fruit character. Alive in the truest sense and as pure as it gets for white wines.

VINEYARD

Distinctly Mediterranean with wide temperature range and low rainfall (between 700– 1100 mm per year), concentrated mainly in the winter months. The average annual temperature is between 13 and 14°C. The soil is weathered slate shale over bedrock. These soils lend distinctive mineral tones and aromas, a fundamental characteristic of these wines.

HEROIC WINEMAKING

Ever since the second century BC, veritable heroes from the banks of the river Sil have been cultivating grapes in extreme conditions (vineyards on 60° gradients). These centuries-old techniques together with state-of-the-art winemaking technology give us a unique wine. A distinctive taste from dedicated effort.

WINEMAKING & AGING

Long-lasting natural fermentation in wood deposits or French oak foudre at controlled temperature and subsequent aging on fine lees for 3 months.

FOOD PAIRINGS

Typical Galician food! Shellfish, Fish, chicken and gamebirds, rice and fresh cheeses.



REGINA VIARUM
VITICOLTORI DAL 1900
nella terra del Falerno