



QUINTA DO SIL

GODELLO

Pure Godello sourced from old vines next to the river Sil and surrounding the municipality of Seadur, Orense with its complex slate and granite soils.

Manually harvested grapes that have been macerated before commencing a slow temperature controlled fermentation and bottled after a few months on its fine lees.

Grape variety: 100% Godello

Vintage: 2020

Denomination of Origin: Valdeorras D.O.

Vineyards: Several small vineyards, surrounding the municipality of Seadur, Province Orense, Galicia

Age of vines: > 45 years

Harvest: 100% manually

Winemaking: Destemming of the clusters, followed by a short maceration (> 4 hours) of the berries. Slight and very slow pressing, static decantation of the juice in preparation for a prolonged temperature controlled fermentation in stainless steel tanks.

Bottling date: End of March 2021

Closure: Natural cork

Packaging: Case of 6 bottles

Analysis:

Alcohol: 14,30% by vol.

Total Acidity (TA): 5,60 gr/L.

Volatile Acidity (VA): 0,33 gr/L.

pH: 3.57

SO₂: 22 mg/L.

Residual Sugar: 1,00 gr/L.



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