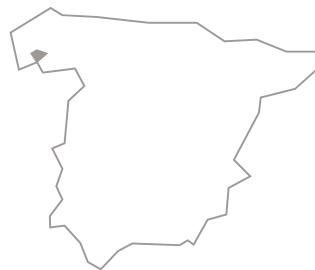


GOTAS DE MAR

GODELLO

D.O. RIBEIRO - SPAIN

Based on the Atlantic Spanish terroirs, this fine wine collection is an exquisite example of the power of Spanish white wines.



VINEYARDS

Age of Vines

15-25 years old vines

Yield

50 hl/ha.

Altitude

Less than 450 m.

Climate

Atlantic, with wet winters and sea fog

Vineyards

Planted on a hillside 450m above sea level and run down the hillside to the banks of the river Miño in small town of Prado do Miño, Ourense

WINEMAKING

Blend

100% Godello

Harvest

Hand-picked during early morning

Vinification

Cold Maceration:

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Fermentation:

14-16°/16-20 days

Ageing

6 months on its fine lees



HAMMEKEN
CELLARS



Brilliant pale lemon



Yellow stone fruits
Stony minerals
A hint of fresh sea breeze



Steely acidity
Charming tropical fruits
Stony minerals

Brilliant pale lemon colour. Intense stringent aromas of yellow stone fruits, stony minerals and a hint of fresh sea breeze. The palate offers an energetic combination steely acidity with charming tropical fruit and stony minerals. It finishes clean with a mouth watering acidity and long complex persistence.

Alc.: 13% | **T. Acidity:** 6,02 gr./l. | **pH:** 3,43 | **R. Sugar:** 0,8 gr./l. | **V. Acidity:** 0,51 gr./l.