

WINEMAKER'S NOTE

Pazo de Monterrey Godello Raul Boo from a selection of grapes from a single plot located 400 meters above sea level facing south in Ladeiras de Monterrei owned by Raúl Bóo, a person who works in the winery its beginnings and to whom we wanted to make our particular tribute. The result is a sincere wine, which expresses the warmth of the Mediterranean climate with the freshness provided by the altitude.

Alexia Luca de Tena, winemaker

PRODUCTION: 3500 bottles 0,75l

VARIETY: 100% Godello

AGEING: In barrel used with "batonnage" during 6 months that contributes complexity and power without altering the subtlety of the variety.

ALC.: 12,5% Vol.

Total Acidity: 6,6 G/l (tartárico) · **Sugar:** 0,6 g/L.

WINEMAKING: After pressing the must ferments in used French oak barrels and remains on its lees for 6 months.

TASTING NOTE: It is clear and bright, with a straw yellow colour. With aromas of white fruit (apple), ripe citrus on a background of sweet creamy notes. In the mouth it has a silky entrance and presents a good balance between alcohol and acidity.

VINEYARDS

Age: 25 years.

Altitude: 400 m.

Soils: Sandy with slate base.

Climate: Mediterranean temperate with a continental tendency, influenced by the Atlantic Ocean. Its summers are hot and dry while its winters are cold.

CHARACTERISTICS OF THE VINTAGE: The main characteristics this year were marked by a cold spring with more rainfall than in previous years, followed by a dry summer and a harvest season favoured by the sun. Thus, the good ripening that the grapes reached is remarkable.

WINERY

Pazos del Rey was born in Monterrei, the most unknown appellation in Galicia. However, the area has demonstrated its enormous potential due to the exceptional combination of soil, climate and varieties. It is the only winemaking area in Galicia whose territory belongs to the Duero River basin, without losing the oceanic influence of the others.

