

CLASSICAL WINES



Casal Novo Godello 2008

Adega O Casal

Rubiá – D.O. Valdeorras

THE WINERY

Founded in 2000 by five partners sharing the ideal of capturing the true varietal and optimum expression of the indigenous Godello and Mencía grapes. Starting with inherited family plots at high elevation near the village of Rubiá, vineyard area has gradually expanded to the current six hectares (15 acres). Yields are kept low to assure concentration and mineral character.

THE WINE

Extraordinary quality. Elegant, intense, clean, full on the palate and clearly expressing the mountainside slate/chalk terroir. Unoaked and fresh, fruit/floral/mineral blended into a harmonious whole.

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Godello

Vineyards: 4 hectares of 20+ year old vineyards, trellised with “doble cordon” pruning, no herbicides or systemic herbicides.

Winemaking: Young wine without aging or wood. Grapes are de-stemmed and the pressed paste is cooled. Clearing occurs at 2 days and fermentation follows at controlled temperatures under 64°F.

Production: 700 cases

Winemaker: José Luis Murcia Soto

Alcohol: 13%



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