

Adras Godello 2014



Winery: Isaac Fernandez Seleccion

Region: Ribeira Sacra D.O.

Grapes: 100% Godello

Winery: Isaac Fernandez Seleccion's winery partner in Ribeira Sacra owns 20 Hectares of vineyards (~49 acres) in the Amandi subregion. The majority of their vineyards are planted on terraces, locally called bancales, with a South or Southeast orientation. Godello is planted on silica-rich sand over granite bedrock and Mencia is planted on soils composed of slate with decomposed granite. All grapes are hand harvested and are sorted by a four person team prior to pressing/fermentation.

Wine: The vineyards producing grapes for this wine are planted with 40 year old Godello vines. The soils are composed of silica-rich sand and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

The Godello grapes were harvested in the middle of September into 18 KG boxes and transported to the winery via refrigerated truck. Grape clusters were hand sorted prior to destemming and crushing. Grapes saw a 12 hour cold maceration with dry ice followed by temperature controlled fermentation in stainless steel tanks. Following fermentation the wine was aged on fine lees in tank for 3 months. No malolactic fermentation.

Reviews: "Bright straw. Vibrant tangerine, pear and melon scents are sharpened by ginger and dusty minerals. Silky and focused on the palate, offering juicy orchard and citrus fruit flavors and a suave floral quality. Finishes dry, stony and long, with repeating florality. These vines are over 40 years old." **90 points** *Vinous Atlantic Spain January 2016*

"The 2014 Adras Godello followed the same process as the 2013, fermentation in stainless steel and élevage sur lie for six months. It's quite fresh and balanced, with subtle aromas, fresher than the 2013. The palate is medium-bodied, with good balance, pungent flavors and soft acidity, quite pleasant. Easy to drink. 6,000 bottles produced."

89 points *Wine Advocate Issue 224 April 2016*

"This generous white shows a nice balance of fruit and savory notes, with pear, fennel and mineral flavors, backed by clean acidity. Fleshy but focused, broad yet refreshing."

88 points *Wine Spectator July 31, 2016 Issue*

"Pear, melon and stony mineral aromas share space on the nose of this Godello, which feels solid. Short stone-fruit flavors are pleasing but not overly defined, while this feel sound and round on the finish, with a hint of almondy bitterness."

88 points *Wine Enthusiast September 2016*



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

ANGELINI®
WINE, LTD.
www.angeliniwine.com

© 04/2016