

2018 Joaquín Rebolledo Godello



Regional climate:

Mediterranean-oceanic (with Atlantic influence) Cold winters. Warm summers. Soft autumns and springs.

Vintage Report:

After several dry, hot vintages this year the rain came to Spain and in some regions the rainy spell lasted until early summer. It was also a much cooler year with more gradual vine development and one where intense work in the vineyard was often necessary to keep yields in check and vineyard diseases at bay. The harvest began later and, with the benefit of fine weather in most of the country, picking took place steadily and well into the autumn.

Our vineyards:

Vineyards in Fontei, Freixido, Trasdereiras, Pedrazais, A Veiquiña, O Redondo and San Roque. Average age of 30 years. From the lookout, located 700 m high, one can see the Sil riverbed with all its vineyards

contemplated in an area where the thermal differences between day and night can vary 20 degrees.

Soils: Slate land, sandy-loamy, clay-ferrous

Thanks to Joaquín Rebolledo's vision, today the winery has one of the most singular vineyards in Valdeorras. This is where our vineyards are located- 35 hectares perfectly oriented to the sun, where chestnut and olive trees also grow.

Altitude: 300m and 700m of altitude.

Yield: 6,500 kg/ha

Production quantity: 30,000c

Harvesting: Manual harvest September 14 – 25

Winemaking:

Destemming and light crushing. Maceration of the grapes at about 10 °C
Pressed. Fermentation of the clean must in stainless steel tanks at a controlled
temperature 16 °C. Wine Aging on lees for 2 months. Filtration, cold stabilization and
bottling.

Oenologist: Catalina Maroto / Álvaro Bueno

Awards / Points / Acknowledgements:

Harvest 2017:

89 points Guía Peñín

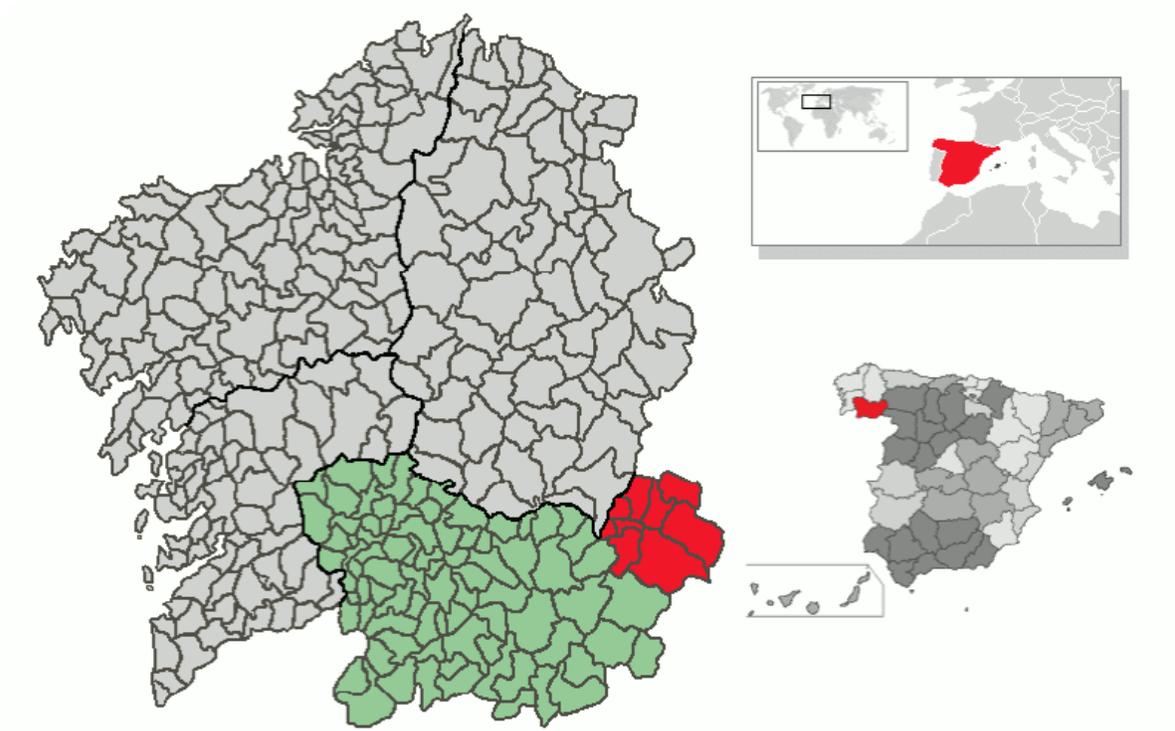
Honor Roll in the Wine Guide Gourmets

Award Winner at Wines from

Spain Awards in UK

Tasting Notes:

Straw yellow wine with green reflections, clean and bright. High aromatic intensity, on the
nose. Primary aromas - stone fruit and citrus fruits, apple and pear
perfumes apricot and peach fennel. In the mouth it is unctuous, lightly greasy and well
structured. Well-balanced acidity, slightly silky elegant bitterness that makes it persistent
in the mouth. Long fruity aftertaste.



**Did you know the neighbors called Joaquin Rebolledo crazy at the end of
the
70s for replanting his family vineyards with native varieties of Galicia such
as Mencia & Godello?**