

# PAZO DE MONTERREY RAÚL BOO GODELLO | 2021

The expression of Godello variety from the slopes of Monterrei

100% GODELLO

## Technical data



**D.O.:** Monterrei  
**Production:** 1.775 bottles 0,75l  
**Alcohol:** 13,2% vol.  
**Acidity:** 7,8 g/L (tartaric acid)  
**Residual sugar:** 2,1 g/L  
**pH:** 3,05

## Winemaking



**Wine ageing:** In barrel used with "batonnage" during six months that contributes complexity and power without altering the subtlety of the variety

**Process:** After pressing the must ferments in used French oak barrels and remains on its lees for six months.

## Tasting notes



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.

## Vineyard



**Soils:** Sandy loam soil

**Attitude over sea level:** 650 meters average

**Average age:** 25 years-old vines

**Climate:** Continental influence that is also affected by the Atlantic ocean. The hot and dry summers contrast with the cold winters; the region is subject to considerable temperature variations of up to 30°C during the maturation period.

## Ratings



Guía Peñín: 93

