



ABAD DOM BUENO

Godello

DESCRIPTION

Pale yellow with flashes of lemon green, very bright and clean. Fragrant aromas of flowers, with citrus notes and minerals that bring freshness. Palate fresh, tasty, balanced and with good acidity that brings joy; It offers a clean and fruity finish.

VINEYARD

Production Area: Valtuille de Arriba.

Average Age: 25 Years.

Soil composition: Clayey presence of slates, quartzite and other minerals.

Altitude: 550 meters.

WINE MAKING

Fermentation takes place with native yeasts in stainless steel tanks, at a controlled temperature during 30 days.

CONSUMPTION

Recommended temperature between 10° and 12°C.

