



C.V.N.E. Val do Galir Valdeorras Godello 2019



91 POINTS

“ The single-vineyard 2019 Pagos del Galir A Malosa Godello comes from a vineyard of 21 hectares planted over four years after purchasing 10 separate plots. Such a large vineyard has diverse soils—schist, slate, silt and clay—with altitudes ranging between 400 and 600 meters. This 2019 comes from the lower terraces, rich in slate and planted first, four hectares from 2015. It fermented in a 7,000-liter stainless steel vat, a 2,000-liter oak vat and two 600-liter clay amphorae (tinajas) with indigenous yeasts, and it matured with lees for six months, except the part in stainless steel that was transferred to used 500-liter oak barrels. This has a less reductive profile, having been fermented and matured in different containers (not only stainless steel, as is the case of the Maruxa), and it also comes from more schistous soils and has a more herbal and floral touch, even a bit of fennel. It's tastier and more expressive and has a dusty/mineral sensation in the texture. These whites come from a vintage with power and freshness, a year with high potential where the whites are going to age nicely. This is the first vintage for this bottling. 10,000 bottles produced. It was bottled in April 2020.

- Luis Gutiérrez, June 2020



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