

CAPRICO DE GODELLO

2020 HARVEST

A great white wine made with Godello grapes and aged on lees in oak barrels.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Godello grape.
- Pressing and subsequent fermentation, followed by aging on lees in 500 litres oak barrels for 5 months.

PROFILE

FRUIT	● ● ● ● ●
BODY	● ● ● ● ●
SWEETNESS	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



5 years

COLOR OF WINE
Greenish yellow.



DOMINANT FLAVORS



PEACH



BRIOCHE



MINERAL

AROMA

Good intensity, aromas reminiscent of stone fruits and citrus with hints of brioche and toasted notes adding complexity to the wine.

PAIRING



14% alc. vol.



We recommend decanting the wine before serving at around 10°C

