

CAPRICO DE GODELLO

2022 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 for 3 months in steel tanks and 2 months fermented in French oak barrels.

PROFILE



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



13,5% alc. vol.



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