





MAR DE FRADES GODELLO



TASTING NOTES

Their Godello is grown on trellised vines located in Salnés and Ribera del Ulla, with their very particular microclimates influenced by the character of the Atlantic and nearby rivers. Once harvested and fermented the wine is eft to rest for two winters, the second of which the lees are stirred very slowly and gently. This process lasts 10 months then a small portion of the wine is matured in French oak barrels, and blended back in after 5 months. After this, the wine is left to rest in bottle for 7 months. The aromas are floral, with notes of jasmine, rose and gardenia. The palate is classic Godello with tropical fruit and stone fruit such as apricot. Overall the

mouthfeel is delicate yet rounded and finishes with a moreish salinity.

Food Matches

Richer seafood dishes such as clams in white wine and garlic., Fresh whipped goats cheese on crusty bread. & Autumnal salads with butternut squash and pumpkin seeds.

GROWER



Mar de Frades

Founded in 1987, Mar de Frades is an acclaimed Rías Baixas DO producer of exhilaratingly fresh white wines that capture the vitality of the Atlantic Ocean. Head Winemaker Paula Fandiño brings boundless energy and a deep passion for her home region, Val do Salnés, situated on Galicia's Northwest coas... Read More

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GRAPE



Godello

Godello is a white grape variety that is commonly planted in Northwest Spain and Northern Portugal. It produces fine, rich wines, with a distinct mineral-scented quality. Perhaps following the success of Albarino in Galicia, Godello is experiencing a renaissance and is becoming steadily more popular... Read More

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