

Gaba Do Xil, Godello (2018)

Gaba do Xil offers an update on the wines of interior Galicia. An Atlantic wine with continental influence. Mature and fresh, expressive and serious, Gaba do Xil shows the virtues of the Godello grape and the singularity of soils evolved on slates.

REGION

Valdeorras

VILLAGES

Larouco and Santa Cruz

PLACES

A Pedreira, A Torgueira, O Barreiro, Valerio, Valdemás

VARIETIES

100% Godello

VITICULTURE

Grapes from own vineyards and from suppliers practicing traditional viticulture. 20% bushvines, 80% vertical trellis. Manual harvest in boxes. Grape selection in the vineyard.

ELABORATION AND AGING

Native yeasts. Matured for 4 months on its lees in stainless steel tanks.

SOILS

Located between 400 and 500 meters of altitude. Reddish, clayey soils on metamorphic slates.

VINTAGE CHARACTERISTICS

A cold winter (it snowed throughout the month of February) gave way to a very wet spring. Even in summer it rained more than average. July and August were quite warm months, and it was still hot in the fall. The precipitations accumulating over the course of the year led to serious downy mildew attacks, demanding a very precise work in the vineyard. But they also stimulated a good ripening. We were able to begin harvesting on September 20 under ideal conditions. Grape quality was very good, and the wines show a great balance between acidity and alcohol.

