## Adras Godello 2015



Winery: Isaac Fernandez Seleccion

**Region:** Ribeira Sacra D.O. **Grapes:** 100% Godello

**Winery:** Isaac Fernandez Seleccion's winery partner in Ribeira Sacra owns 20 Hectares of vineyards (~49 acres) in the Amandi subregion. The majority of their vineyards are planted on terraces, locally called bancales, with a South or Southeast orientation. Godello is planted on silica-rich sand over granite bedrock and Mencia is planted on soils composed of slate with decomposed granite. All grapes are hand harvested and are sorted by a four person team prior to pressing/fermentation.

**Wine:** The vineyards producing grapes for this wine are planted with 40 year old Godello vines. The soils are composed of silica-rich sand and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

The Godello grapes were harvested in the middle of September into 18 KG boxes and transported to the winery via refrigerated truck. Grape clusters were hand sorted prior to destemming and crushing. Grapes saw a 12 hour cold maceration with dry ice followed by temperature controlled fermentation in stainless steel tanks. Following fermentation the wine was aged on fine lees in tank for 6 months. No malolactic fermentation.

## **Reviews:**

"(aged for six months on its lees in stainless steel tanks) Pale green-tinged yellow. Fresh pear and melon scents are lifted and sharpened by suggestions of lemon zest and dusty minerals. Silky and sharply focused on the palate, offering nervy citrus and orchard fruit flavors and a hint of succulent herbs. Finishes dry, brisk and focused, delivering building minerality and very good tenacity. 2018 - 2022"

90 points Vinous New Releases from Spain Part 1 January 2017