## Virgen Del Galir Pagos del Galir Godello

## THE FACTS

**COUNTRY:** Spain **REGION:** Galicia

APPELLATION: Valdeorras CEPAGE: 100% Godello

WINEMAKING: Manual Harvest/Cold maceration/4 month lees

aging in stainless steal

ALCOHOL BY VOLUME: 13.5% AGING: 4 months lees aging

ANNUAL PRODUCTION: 3,000 cases



The Virgen del Galir winery was founded in 2002 in a valley of the Galir river, in Éntoma, a small village in Orense, Galicia, Northern Spain. The "Camino de Santiago" crosses through this village. Virgen del Galir is a member of the Valdeorras DO.

PHILOSOPHY: Maruxa mencia and godello aim to showcase the terroir from Valdeorras, high in acidity, freshness and minerality preserving the character of this region.

## THE ADJECTIVES

AROMAS / FLAVORS: Mineral with floral notes, aromatic

herbs & citrus

MOUTHFEEL: Vibrant, silky, full bodied

## THE SELLING POINTS

Single vineyard godello. Valdeorras is where the Grand Cru

SUSTAINABILITY: Vegan, Natural Fermentation

PAIRINGS: Seafood, fish, vegetables and white meats



