

Pandora

GODELLO
Aged on lees

Unique, silky and elegant



IN THE VINEYARD

Wine from the lands of Castilla y León

From our own vineyards located in the municipality of Nueva Villa de las Torres.

Gravelly, sandy, deep and cool soils

IN THE WINERY

100% Godello variety...

Harvested at night, the grapes are destemmed and macerated for a few hours in the press at under 10 degrees. Subsequently the must undergoes static debourbage and when it is clarified, fermentation begins at a temperature of 14-15 °C. Once fermentation is over, the wine is racked and left on its lees for 4 months until bottling.

ON THE SENSES

APPEARANCE

Bright, clean, intense straw yellow.

NOSE

White flowers, banana, pineapple in syrup.

MOUTH

In the mouth it's fresh, very fruity, full-bodied and smooth. Long-lasting and very pleasant.

ON THE TABLE

Perfect with fish cooked on a skewer and white meats.