

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 steel
ALCOHOL BY VOLUME: 13.5%
AGING: 4 months lees aging
ANNUAL PRODUCTION: 3,000 cases

THE STORY

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

