

# LA PODA

## Godello



### LA PODA

Look after the vine, express the varietal characteristics, obtain healthy, high quality fruit. "La poda" means pruning: a technique aimed at obtaining the best grapes to produce genuine wines, the best wines that place value on the art of vinegrowing.

La Poda Godello brings together all the necessary elements for exceptional wines: the right climate, the ideal terroir, late harvesting, care for the vines...

ORIGIN	D.O. Valdeorras
TYPE OF WINE AND VINTAGE	White 2019
GRAPE VARIETY	100% Godello
SERVING TEMPERATURE	10° - 12°C approx.
VINEYARDS	It comes from vineyards located through the Valdeorras valley, in a continental climate with Mediterranean elements.
WINEMAKING AND AGEING PROCESS	Fermented in stainless steel tanks at a controlled temperature. Aged on its lees for a short period, in the aim of retaining the expression of pure fruit character of the variety.
STYLE OF WINE	Lively and fresh, showing all the personality of the varietal.
FOOD PAIRINGS	Perfect as an aperitif, it is a very versatile wine that can be enjoyed with a wide range of both cold and hot dishes. Ideal with aperitifs and Canapés, with seafood, smoked fish, lightly spiced dishes, chicken and mild cheeses; as well as rice, pasta and pulse dishes.

### WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca MW heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



### TASTING NOTE



APPEARANCE

Bright lemon yellow.



NOSE

Notes of white fruit and flowers. Hints of camomile and hay.



PALATE

Delicate and silky on the palate. Very enjoyable with a good balance between fruit and acidity.