



MGH WINES GROUP

Senda Verde Godello

“Senda Verde” is a collection of artisanal wines from unique regions in northern Spain that follow the 43oN parallel, stretching from coastal Galicia eastward along the northern coastline. In contrast to the rest of Spain, this area is lush and green from oceanic and geologic influences.

TASTING NOTES

APPEARANCE

Bright and clean straw yellow colour.

SMELL

Complex aromas of white flowers and stone fruits stand out on the nose. Mineral notes and critic and fennel touches are also perceived.

PALATE

It is long, persistent and unctuous on the palate. In the aftertaste it reminds of mineral and fruit nuances.

TECHNICAL FILE

Type of wine : Young white wine

Grape Variety: 100% Godello

DO: Bierzo

Alcohol: 13,5 %

Vinification:

Harvest is made by hand using cases of 20kg of capacity. Once the grapes arrive at the winery they are maintained in containers cooled at 5oC in order to make a pellicular maceration that lasts 10 hours.

After that cooling, the grapes are passed to a selection table where the bunches with any kind of defect are thrown away.

Then grapes are destemmed and pressed; the must is raked to remove the gross lees and selected yeast are added to start with the alcoholic fermentation, which takes place at a controlled temperature of 17oC.

Once the alcoholic fermentation is finished the wine is keep on the fine lees for about 4 months.

Eventually, the wine is clarified with bentonite and isinglass, filtered and bottled.



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