



Originating from Requena, this Godello pays tribute to its Galician roots and to the camellia, an iconic flower of Galicia. Elegant and aromatic, it evokes Atlantic breezes and blooming landscapes. A fresh, balanced, and luminous white wine that bridges tradition with the Mediterranean land where it now flourishes with its own unique identity.

Grape Variety	Godello
Vineyards	The grapes come from a young, low-yielding vineyard located in the Vega area, characterized by slightly saline clay soils with low organic matter.
Harvesting	Harvesting of the Godello variety takes place during the second half of August, at its optimal point of ripeness. The grapes are picked in the early hours of the day to preserve their organoleptic properties and prevent oxidation.
Production	A very gentle pressing yields 40% of free-run juice. Fermentation occurs in stainless steel tanks at a controlled temperature of 16°C, followed by aging on its fine lees with periodic stirring over 60 days to extract its full potential. Bottled at the beginning of the year, the wine then rests in bottle for several months to achieve greater harmony before release.

Tasting Notes

It displays an intense yellow color with golden highlights. On the nose, it is highly complex, with notable freshness and elegance. Citrus aromas mingle with white flowers, leading to a balsamic eucalyptus finish that awakens the senses. On the palate, its acidity, creaminess, and persistence create a perfectly balanced experience.

Alcohol	11% vol.		Box	6 bottles
Bottle	75 cl.		Weight per box	8,1 Kg
Energy 100ml	339 kJ / 81 kCal		Boxes per pallet	96 - EUR / 128 - AMER