



GODELLO ATLÁNTICO 2019

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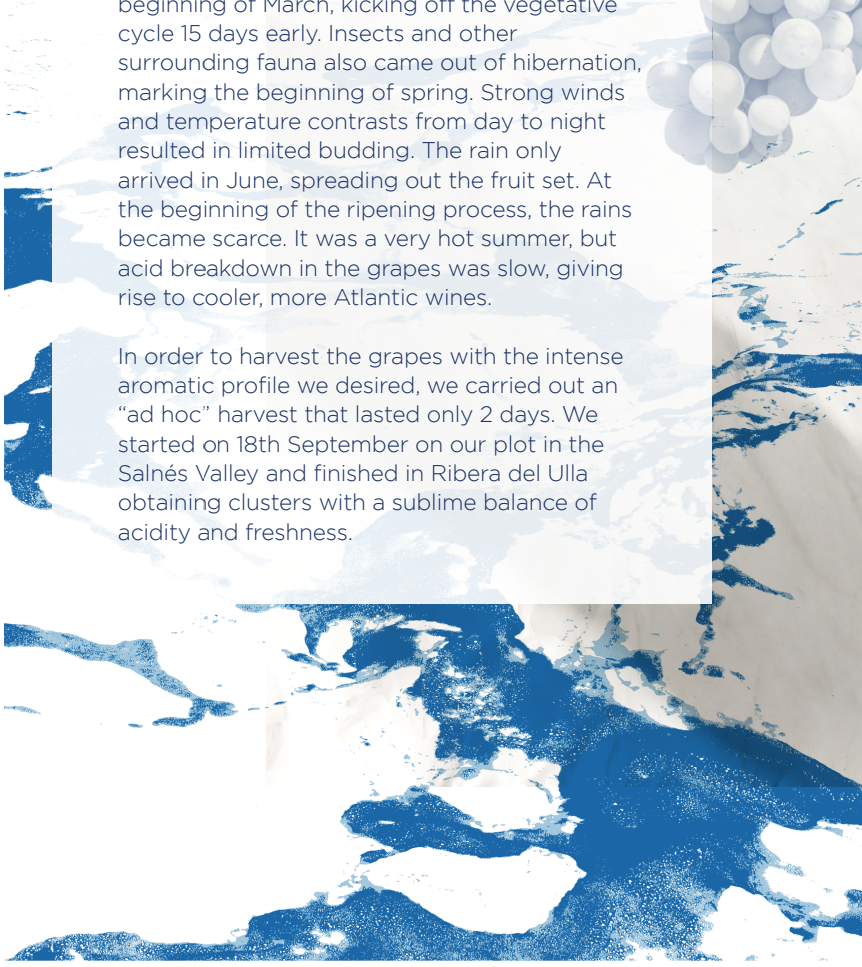
VARIETY 100% Godello

VEGETATIVE CYCLE ON THE VINEYARD

We had high temperatures from the beginning of autumn, which slowed down leaf-fall. Pruning didn't start until well into November, but the scarcity of rainfall sped up the pruning and tying of our Godello vineyard, which was finalised on 15 February.

The vineyards saw the first shoots at the beginning of March, kicking off the vegetative cycle 15 days early. Insects and other surrounding fauna also came out of hibernation, marking the beginning of spring. Strong winds and temperature contrasts from day to night resulted in limited budding. The rain only arrived in June, spreading out the fruit set. At the beginning of the ripening process, the rains became scarce. It was a very hot summer, but acid breakdown in the grapes was slow, giving rise to cooler, more Atlantic wines.

In order to harvest the grapes with the intense aromatic profile we desired, we carried out an "ad hoc" harvest that lasted only 2 days. We started on 18th September on our plot in the Salnés Valley and finished in Ribera del Ulla obtaining clusters with a sublime balance of acidity and freshness.





VINIFICATION IN THE WINERY

The compact, healthy and full Godello clusters are cut and placed into small boxes to arrive at the winery in just a few hours, where they are kept cold until they reach the selection table. Here, a selection of only 65% of the grapes go straight into the press, where we obtain a tasty and expressive must to be fermented in stainless steel vats, in contact with its own yeasts, for more than 20 days. Once the wine has been obtained and its finesse and delicacy checked, we begin to work with the fine lees in order to obtain greater volume on the palate. When the cold winter weather arrives, we begin "bâtonnage" of the lees with a slow, unhurried motion sustained until late autumn. 4% of the wine is transferred to French oak barrels where it is aged on its lees for 3 months, after which time it is blended again. Mar de Frades Godello Atlántico is bottled 6 months before its release to give it some aging time in bottle.



TASTING NOTES

Mar de Frades Godello is a wine with a very intriguing personality. The 2019 vintage is bright, with a pale, steely colour and hints of lime green. It exudes an elegance that begins in nose, where notes of passion fruit and pineapple overlap with balsamic and saline. The palate is juicy. Its intense volume gives it a harmony, firmness and longevity balanced by notes of apricot, date, dried fruit, and sweet pastry which give way to a lively and sparkling aftertaste.


PAIRING NOTES

Its intense and tropical fruitiness invites us to pair it with raw seafood, sea urchins, oysters or clams as well as with raw or marinated fish such as salmon, swordfish or tuna. This wine also leaves room for more specific meals like fish stew.



ANALYTICAL DATA

Alcohol: 13% vol.
pH: 3,4.
Acidity: 6 g H2T/L.



MAR DE FRADES

ALBARIÑO ATLÁNTICO