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ABAD DOM BUENO GODELLO

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Categories: White Wines, Spain, Dry, Vegan, Abad, House Wines, £20 - £49.99 Wines

A superb winery from the region of Bierzo in Northwest Spain. The region enjoys a unique microclimate, resulting from the combination of both Atlantic and Mediterranean continental climate, while the steep slate-soiled hillsides are perfect for the production of high-quality grapes.

Bodega del Abad was founded in 2000 with a hi-tech winery, and now has 35 hectares of vines split between the red Mencia grape and the white Godello. The majority of the vineyards are at high altitude and some are over 100 years old. Both red and white wines range from light, fresh unoaked styles to powerful complex barrel aged wines. The value for money across the board is outstanding.

The vineyards are in Valtuille de Arriba and are mainly composed of 25 year old vines. At 550 meters above sea level. The soil composition is clay, slate, quartz and mineral.

Fermentation takes place in temperature-controlled stainless steel conical tanks for 30 days. The then wine rests on the fine lees for 4 months before a period of bottle ageing.

>Grape Varieties: 100% Godello.
Farming Practices: Contains Sulfites - Vegan.

Tasting Notes: Medium-bodied dry white with grapefruit and lemon notes, which expand to deliver hints of yellow plum before finishing crisp and fresh.

Food Match: Ideal with simply-grilled fish and shellfish.

Awards: 91 Vinous, 92 James Suckling

Sugar Level: 2.1g/l

Closure: Natural Cork

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