



Casa Abril, Godello 2016
D.O. Valdeorras

Varietal: Godello 100% (native varietal), sur lie, no oak.

Place: D.O. Valdeorras ~ “valle de oro”, a valley near the Roman goldmine ruins “Las Medulas”, in the village of Montefurado, lie the Vidal family-owned Godello vines. Atlantic-Continental climate contributes to the freshness and balanced fruit.

People: Viticulturist Álvaro Vidal tends to the vines as if they were his garden, which have been in his family for generations. April selected these specific parcels for its unique expression of Godello.

Viticulture: sustainable farming, dry farming, hand harvested. 10 acres of 25-40 year old vines, planted facing southwest at 1,150 ft. planted in granite, slate and alluvial soils.

Viniculture: cold maceration for 12 hours at 43F to retain freshness, alcoholic fermentation takes place in 25,000 liter stainless steel deposits at 64 F for 15 days, and rests on its lees for two months.

Analytical Data:

Alc. – 13,5%

Acidity – 5,5 g/l

pH – 4,5 g/l

R.S – .9 g/l

So2 – 124 mg/l



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