

Adega O Casal

Casal Novo Godello 2016



WINERY: *Adega O Casal*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Valdeorras*

GRAPES: *100% Godello*

ELEVATION: *550 m average*

SOIL: *Slate on one side of the Sil river, chalk/clay on the other.*

AGE OF VINES: *20 years*

VINEYARD: *Trellised with “doble cordon” pruning, no herbicides*

WINEMAKER: *José Luis Murcia Sotos*

ALCOHOL: *13%*

UPC CODE: *737686230017*



THE WINE:

Elegant, intense, clean, full on the palate expressing the wild herb and fruit components of the variety in equal measure, underpinned by the minerality of the region’s slate and chalk hillsides. Unoaked and fresh, fruit/floral/mineral blended into a harmonious whole.

THE WINERY:

Arriving from Bierzo, the first and highest village in Valdeorras is Rubiá, home of Adega O Casal. Founded in 2000 by five partners (including a former President of the D.O. Valdeorras), a total of eight hectares are planted in small parcels primarily to Godello and Mencía. High elevation and off-south exposures delay maturation, and quality is sought via low yields and sustainable viticulture. Parcels are located on both sides of the Sil River, offering both slate and chalk/clay terroirs. This duality of terroir is expressed in a layered textural/mineral complexity that defines the house style. Casal Novo Godello and Mencía are unoaked in order to feature the wines’ inherent complexity.

