

Finca Reboreda

A Telleira Godello 2021



WINERY: *Finca Reboreda*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Ribeiro*

GRAPES: *100% Godello*

SOIL: *calcareous clay, stony*

AGE OF VINES: *25 years*

VINEYARD: *Trellis training system*

WINEMAKING: *Aged on the lees for 3 months
and in bottle for 3 months.*

WINEMAKERS: *Marcos Souto & Ana Méndez*

ALCOHOL: *12.5%*



THE WINE:

Produced from 25-year-old Godello vines located on the mid-slope of the family estate Finca Reboreda. This vine block is known as “A Telleira” in homage to its location near the former grounds of a traditional clay tile facility. Freshly squeezed lime juice, green apple and crushed stone. A very creamy, flavorful palate, filled with fine lees and sliced apples. Medium-bodied and intense, but still elegant and zesty. Bright and concentrated with pronounced minerality, this Godello is a full and dry yet refreshing example of this noble Iberian white variety.

THE WINERY:

The Viña Reboreda vineyard estate comprises 40 hectares on the Miño River west of the provincial capital and ancient Roman mining center of Ourense. Soils vary from alluvial and stony near the river to outcroppings of slate, granite and chalk on the higher west-facing slopes. Founded in 1940, Finca Reboreda is the largest private wine firm in D.O. Ribeiro and is credited with being the original locomotive for quality in the area. José Luis Méndez and his daughter Ana head one of the most progressive and stable wine firms in Galicia. Since 1996, The Méndez family has also owned the Albariño super-estate Adegas Morgadío.

