

Bodegas Avancia

Godello Old Vines



Vineyards: Old, head-trained vineyards planted on the southern bank of the River Sil, oriented Northeast/North.

Viticulture: Traditional dry farmed viticulture. Organic Gobelet trained vines. Cultivated completely by hand.

Winemaking: The grapes are hand-harvested and stored in small baskets. Bunches are chilled for 24 hours in a cool chamber to prevent oxidation and minimize SO2 required at the press. The wine is fermented with indigenous yeast in French oak puncheons and demi-muids (500-600 L barrels, respectively.)

Aging: 6 months sur lie in French oak puncheons and demi-muids (500-600L barrels, respectively) with battonage.

Grape varieties : 100% Godello

Soil : Primarily slate soils intermixed with small quantities quartz. Sandy granitic soils resulting of the decomposition of the mother rock.

Press Notes

Jeb Dunnuck

2023

91 points

AG Vinous

2024

94 points



Organic

