

BODEGAS AVANCIA

Valdeorras, Spain



Products

Bodegas Avancia lies snuggled in the slate dominant mountainsides of Valdeorras, high above the Sil River. Named for the extensive gold mining that the Romans conducted in this area, (Val-de-Oras roughly translates to Valley-of-Gold in Latin) Valdeorras is home to the finest terroir for growing two of Spain's most important indigenous grapes - Godello and Mencía. Jorge was the first broker to introduce Godello into the United States, and for many years, was the only merchant offering a wine made from this unique grape. Jorge always dreamed of having his own Godello project, and Bodegas Avancia is the result of this dream. Bodegas Avancia produces the finest Godello wines in all of Spain. In 2016, Robert Parker, Jr. stated "One of my favorite wineries in Spain is Bodegas Avancia. This is a small estate of roughly 23 acres, dry farmed (a characteristic of all of the selections of Jorge Ordóñez), with organic viticulture. Their specialty is working with the Godello grape, which may well be Spain's finest indigenous white grape. It has the texture of a Chardonnay, but with crisp, mineral and floral notes in its aromatics. Avancia is certainly the top producer of this intriguing and delicious dry white." Jorge also selected D.O. Valdeorras due to its unique conditions for growing Mencía, Galicia's most important red grape. The combination of slate soils, high altitudes, old vines, and warmer climate compared to the rest of Galicia provide Valdeorras with the best terroir for growing Mencía.

