

Benaza

Godello

On the Lees



APELLATION:	Monterrei
CLIMATE:	Atlantic, Continental
GRAPE(S):	Godello
SOIL(S):	Clay
ELEVATION:	300 - 400 meters
VINE AGE:	20 - 40 years old
FARMING:	Traditional
PRUNING:	Cordon, En Vaso
PRODUCTION:	2500 cases



The wine region Monterrei is located just above Portugal in the province of Ourense. Monterrei is a relatively new D.O. but possesses a long history of winegrowing, and at the moment is experiencing a renaissance in winemaking. The climate is relatively dry and warm for Galicia and more continental than Atlantic. The soils are a mix of clay and alluvial. Benaza Godello is a balanced, drinkable, and food-friendly vino blanco. It expresses the unique personality and inherent qualities of the Godello grape and Monterrei terruño. Benaza Godello is a cuvee made especially for Vinos de Terruños By Familia Pastor Gilabert in collaboration with Alvaro Bueno, a vintner with deep roots and intimate knowledge of the Monterrei region.

Vinification: Fermented in stainless steel vat; Raised on the lees for up to 6 months.

Character: Fresh, mineral, floral, light to medium bodied, crisp acidity, round texture, with a pleasant mineral finish.

Gastronomy: Fresh Seafood, Mild Cheeses, Poultry, Asian Foods!