PAZO DE MONTERREY D.O. MONTERREI





Vintage: 2012

Grape Variety: 100% Godello

Alcohol content: 13.5%

Terroir: Granitic and slatey

Altitude : 400-500m

Average rain: 750 – 1.000 mm /year

Climate: Continental, with an Atlantic influence.

Density of planting: 3.700-5.000 vines/Ha

Vine production: 2-3 kg/vine

Harvest: September

Tasting notes: Crisp, fragrant white wine from selected Godello grapes that offers up rich aromas of ripe apple and lemon zest. A pleasant and tasty foretaste on the palate as well as a vibrant, charming aftertaste, mixing mineral notes and fragrances of wild plants, meadow flowers and baking spice hints.