

A Telleira

GODELLO RIBEIRO - 2020

REGION: SPAIN - RIBEIRO



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Founded in 1940, Finca Reboreda, which produces the A Telleira wines, is the largest private wine firm in D.O. Ribeiro. Finca Reboreda is credited with being pioneers for quality wine in the area. José Luis Méndez and his daughter Ana are leading the way as one of the most progressive and well regarded wineries in Galicia.

The A Telleira vineyard is made up of 40 hectares (98.84 acres) on the Miño River west of the provincial capital and ancient Roman mining center of Orense. Soil types are alluvial and stony near the river with outcroppings of slate, granite and chalk on the higher west-facing slopes. Varieties planted include Godello, Mencía, Treixadura, Torrontés and Loureiro.

The Méndez family also purchased the Albariño super-estate Adegas Morgadio in 1996.

REVIEWS

Godello Ribeiro – 2020

92 Points - Wine and Spirits, August, 2021

This wine achieves a lovely depth of flavor while still holding its fresh green-apple crunch. A contrast of waxy, rich, golden buttercup scents and lively, buzzing acidities, this feels immediately destined for sashimi or, in Galicia, local creatures of the sea, especially goose barnacles.

90 Points - Decanter, June, 2022

Ripple of exotic fruits salad, citrus and floral notes. Fine expression, crisp with restrained fruit and purity. 2022 – 2025

93 Points - Ken's Wine Guide, February, 2022

This light gold colored Godello from Finca Reboreda is an outstanding wine and value. It opens with a fragrant grapefruit and quince bouquet with hints of lime zest. On the palate, this wine is medium plus bodied with medium plus acidity. The mouthfeel is round, mouthwatering, and nicely coats your mouth. The flavor profile is a very tasty ruby grapefruit and quince blend with notes of crushed stone minerality and lemon verbena. I also detected hints of ginger and saline in the mix. The finish is dry, refreshing, and lengthy. I would pair this impressive Godello with a Portuguese fish stew or with pan-seared halibut with a garlic crab topping.