

A Telleira

GODELLO RIBEIRO - 2023

REGION: SPAIN - RIBEIRO



A TELLEIRA GODELLO

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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.

THE WINE

Vineyard Profile

Estate vineyards of Val do Miño, the river west of the provincial capital and ancient Roman mining center of Orense, D.O. Ribeiro.

- Soil: Clay stony soils, more clayey at higher side of vineyards, rounded small stones at the riverbank, loamy sand
- Vine Age: 35 years
- Vine Training System: Trellis

Harvest Notes

- Hand harvested into 15kg crates
- Fermented in 5000-liter, temperature-controlled tanks between 59 – 64°F for 15 days
- Aged on fine lees 3 months

Winemaker's Notes

Freshly squeezed lime juice, green apple and crushed stone. A very creamy, flavorful palate, filled with fine lees and sliced apples. Intense with a medium body, but still zesty and elegant.

Technical Information

- 100% Godello
- Alcohol: 13%
- Total Acidity: 6.4 g/l
- Residual Sugar: 3 g/l

GENERAL INFO

COUNTRY	SPAIN
REGION	D.O. RIBEIRO
APPELLATION	Val do Miño
PROPRIETORS	Méndez family of Orense
FOUNDED	1940
WINEMAKER	Pablo Estévez
ANNUAL PRODUCTION	20,000 9L cases
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	Chemical free vineyards are maintained using a grass mantle. All measures are taken to preserve the indigenous flora and fauna