

ALMALARGA

ALMA DAS DONAS



COUNTRY Spain

GRAPE VARIETY

100% Godello.

ALC. % 12.5%

VINEYARDS

Age: More than 50 years old.

Soil: Slate and granite.

Altitude (m): 330.

Sustainable farming. Heroic Viticulture.

Harvested by hand.



APPELLATION

Ribeira Sacra DO

ELABORATION

Grapes are pressed and kept for 24 hours at low temperature to allow the gross lees to settle out. Fermentation at 13°-15° C. Aged on lees 4 months

PAIRING

Galician scallops, roasted chicken with smashed potatoes, foie-gras, rich seafood, prawns, fish and rice dishes.

TASTING NOTES

Straw yellow color, golden flecks, youthful. Clean, brilliant. Intense fruity, mineral, floral notes. Ripe apple, pear, peach. Smooth, appetizing, gentle. Balanced, creamy, long, well-rounded, pleasant finish. Good structure and freshness. Elegant overall. Very balanced.

RATINGS

•91 James Suckling , vntg 2024, 2023

•92 James Suckling , vntg. 2021

•92 Decanter , vntg 2020

•90 Wine Enthusiast , vntg 2020

•91 Wine Enthusiast , vntg 2019

LOGISTICS

6 PACK
26 x 18 x 31 cm |
8 Kg

12 PACK
26 x 35 x 31 cm |
16 Kg

VMF
125 cs 6 | 1000Kg
| 170 cm
70 cs 12 | 1120Kg
| 170 cm

EUROPALLET
95 cs 6 | 760Kg |
170 cm