

BRAND : TEMPESTAD

WINE : TEMPESTAD GODELLO

D.O. : VALDEORRAS

Tempestad (The storm). Storms are a regular occurrence in Ourense as clouds, rolling in from the Atlantic, unload onto the mountains in dramatic fashion. From the steep, unforgiving terraces of these mountains comes this 100% Godello, a grape native to this region. Over the last 2,500 million years, Valdeorras has undergone numerous climate changes and glacial phases which left their mark on the mountainous areas, transforming it into a unique natural landscape, with the formation of fluvial terraces which are perfect for vinification.

LOCATION

Valdeorras, 100km from Santiago de Compostela.

CLIMATE

Mediterranean-continental climate (with Atlantic influence) consisting of cold winters, warm summers and mild autumns and spring.

SOIL TYPE

3 main soil types: Slate based - the geological substratum of Valdeorras is mainly made up of schist and ordovician and siluric slate with sandstone bands. The slate-based soils are shallow (30-50 cm), and very stony, especially at surface level, with a generally silty texture. The vineyards cultivated in these soils yield sapid wines with aromatic elements, which are subtle and have a notable mineral content. The land is suitably warm, which increases the alcoholic content and the complexity of the wines. Granite based - these soils are loose and sandy in texture, allowing for a slow ripening: during the day they give off heat and at night they cool quickly. The difference in temperature makes it possible to increase the sugar values on account of the sunlight, preventing loss of acidity during the night. Grapes from these soils add flowery aromas in the wines. Alluvial soils - extending along the shores of the rivers Sil and Xares, alluvial soils combine with the lime and clay dragged from the slopes by the runoff. They are mainly loamy in texture, limey, and sometimes contain clay a little deeper.

VINES

300 hectares of vines at between 300-700m above sea level 100% Godello.

ELABORATION

Grapes are selected by hand before being de-stemmed, pressed and fermented in stainless steel tanks. Once the density reaches 1020, part of the must is racked off to complete fermentation in French oak barrels. Post fermentation, all the wine is aged on lees for 3 months to add complexity before the final blending and bottling.

OAK

2 months in french oak.

TASTING NOTE

A complex godello that is best opened half an hour before tasting. A flinty, mineral nose with hints of green fruits (apple) is followed by a very rich palate which is salty, mineral and also fresh and lively. Food pairing – lobster and full flavoured fish dishes, pork and chicken with rich sauces.

ANALYTICAL

- ALCOHOL : 13.2%
- RESIDUAL SUGAR : 1.8g/l
- TOTAL ACIDITY : 6.27g/l
- PH : 3.27

