

Camino del Pasado Treixadura & Godello

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ALACTG	Bodegas Alanis	Spain	Riberio
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Treixadura, Godello	12.5%	No	Screwcap



Background

Bodegas Alanis was started in 1910 has been important in Ribeiro's modern resurgence. The terraced vineyards, planted along the region's river valleys, are subject to an interesting climate, caught between the Atlantic and Mediterranean systems, allowing the grapes to ripen well and conserve all their aroma and acidity. The Godello gives some mineral structure to the lush more fruity Treixadura.

Winemaking

Grapes are harvested by hand, arriving at the winery less than 2 hours after picking. To gain maximum flavour and freshness, grapes are processed in an inert atmosphere to prevent oxidation. Destemming, maceration, pressing and fermentation occurs in stainless steel vats between a temperature of 14-16 degrees celsius for approx. 15 days. Filtration occurs immediately before being bottled.

Tasting & Pairing

Elegant nose with predominant aromas of stone fruit, pear and apple. Hints of tropical fruit follow, excellent balance in the mouth, delicate blossom notes with a nice finish. Fresh and balanced.

Goes well with light fish dishes and summer salads. Would also work with a variety of tapas.

Sustainability & Extra Information

n/a