



PAZO PONDAL

VINEYARDS

Pazo Pondal 2023 is a balanced, elegant and complex Godello. It comes from clay soils farms with boulders on the surface, at an average height of 600 meters and poor in organic matter. The vineyards are cultivated based on sustainable agriculture, with reduced phytosanitary treatments and the use of plowing and clearing for vegetation control. Ensuring the health of the vine and preserving a rich and diverse ecosystem.

VITICULTURE AND WINEMAKING

Traditional and respectful, based on soil regeneration. A strict and meticulous selection of grapes in the vineyard. Manual harvest in 15kg crates. Thermal treatment of the grapes at 5°C during the process. Manual selection table. Destemming and gentle pressing in an inert atmosphere. Static decanting of the must for 24 hours and separate fermentation in stainless steel tanks at a temperature of 15°C. Aged for 6 months on fine lees.

ANALYTICAL PARAMETERS

Alcohol: 13%
Total Acidity (Tartaric Acid): 6,4g/l
pH: 3.15
Sulphites: 77 mg/L
Residual Sugar: 0.9 g/L
Vintage: 2023

Tasting Notes:

With great intensity on the nose, the wine offers aromas of stone fruit, citrus notes, and a subtle hint of fennel. Mineral notes intertwine, adding depth that enhances its complexity. On the palate, it presents a round and generous texture while always maintaining its freshness. Citrus memories and minerality persist, while the aging on lees provide a velvety smoothness, a delicate touch of sweetness, and an overall harmony that lingers on the palate.

AWARDS

2021 Vintage: 90 Points - Guía Peñín



PRODUCT	BOTTLES PER CASE	CASE WEIGH (KG)	CASES PER PALLET
Pazo Pondal 750ml	6	8,2	105