

Miñaxoia Godello
Bodegas Ladron de Lunas
Spain - Valencia

Miñaxoia Godello is a refined and elegantly crafted white wine made from 100% Godello grapes. With 12.5% alcohol and a beautifully balanced natural acidity, it stands out for its precision, finesse, and aromatic purity.

In the glass, it shows a greenish-yellow hue with subtle straw reflections, sparkling with freshness and youth. Its aromatic profile is intense and expressive, delivering crisp apple notes complemented by delicate floral nuances, gentle herbal hints, and a touch of minerality that reflects its varietal character.

Tasting Notes

Nose:Clean and vibrant, with aromas of white fruit (apple, pear), soft floral touches, and a light mineral edge that adds depth.

Palate:Silky and fresh from the first sip, with an oily texture, elegant volume, and a medium citrus-driven acidity that provides tension and liveliness. The flavours mirror the nose, showcasing white fruit notes and a subtle mineral undertone.

The finish is smooth, delicate, and slightly sweet, leaving a lingering mineral impression.

Specifications	
Wine Type	White
Varietals	100 Godello
Age of Vines	between 8 and 35 years old.
Agricultural Practices	Sustainable
Soil type	alluvial and clay-based soils, often mixed with limestone and sedimentary materials.
Vinification	The vineyard is cultivated under dry-farming conditions (no irrigation). The harvest is carried out manually, ensuring optimal selection and minimal damage to the grapes. Upon arrival at the winery, the fruit is destemmed before processing. Fermentation takes place in stainless-steel tanks, with no malolactic fermentation performed. For the white wine, lees stirring (batonnage) is applied to enhance texture and complexity. /> A cold maceration is conducted in order to preserve aromatic freshness and varietal character. Both clarification and filtration are performed to ensure stability and brilliance in the final wine.
Production	5,300 (9-liter cases)

Pairings	Food Pairing: Thanks to its freshness, acidity and minerality, Miñaxoia Godello pairs beautifully with light and refined dishes: Sushi and sashimi Fresh fish: tuna, sea bass, salmon Ceviches and tartares (especially salmon tartare) Oysters and shellfish Its balance also makes it an excellent companion for: Seafood rice dishes Light pastas and fresh pasta salads
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Codes, Weights and Measures

UPC	7 84585 03465 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03465 6
Case Weight	38

Cases/Pallet	140
Layers/Pallet	28
ABV	12.00%
SRP	\$ 25.00 USD 750mL Bottle