

Minius Monterrei Godello

Adegas Valminor

Spain - Galicia - Monterrei

The Monterrei D.O. borders Portugal, covering the southeast corner of Galicia, in the province of Ourense. Named for the Monterrei fortress that overlooks the region, Monterrei's winemaking traditions date back to the ancient Romans, however it just regained its DO status in 1994. It is the warmest & driest area of Galicia, thanks to the rain shadow effect produced by the Sierra de Larouca mountains. Most vines in Monterrei surround the Tâmega river.

Godello is a rare Iberian grape characterized by its small, closely packed berries and its mineral acidity. The grape was almost extinct in the mid 20th century, but was saved by replanting efforts in the 1970's.

Minius Godello displays a lively yellow color with green reflections. Highlighted on the nose are the citrus and floral aromas, along with white fruits notes and herbs like fennel. It is soft and elegant in mouth with nice acidity, bringing about a fresh and persistent finish.

Specifications

Appellation	Monterrei
Varietals	100% Godello
Vinification	Grapes are carefully selected & hand harvested. Destemmed and softly pressed. Cold maceration (10 degrees C) for 3-4 hours. Fermentation in stainless steel. Stabilization in isothermic tanks, following by filtration and bottling.
Pairings	Apetizers, rices, grilled seafood, white fish in sauce, cheeses, poultries



Reviews and News

2018 Minius Godello Monterrei - 91 PTS - JS

2017 Minius Godello Monterrei - 90 PTS - JD

2015 Minius Godello Monterrei - GOLD MEDAL - SOMMELIER WINE AWARD

2015 Minius Godello Monterrei - 89 PTS - VINOUS

2014 Minius Godello Monterrei - 88 PTS - WE

2014 Minius Godello Monterrei - 87 PTS - WINE VALUE - WA