

SENDA VERDE



D.O. BIERZO GODELLO 2020

SENDA VERDE is a collection of artisanal wines from unique regions in northern Spain that follow the 43°N parallel, stretching from coastal Galicia eastward along the northern coastline. In contrast to the rest of Spain, this area is lush and green from oceanic and geologic influences. The region is referred to as “España Verde” (Green Spain).

UPC: 0 89832 92021 2
12pk/750ml

APPELLATION: D.O. Bierzo

VARIETAL: 100% Godello

VINEYARD: Our 39-acre Godello vineyard grows in the El Bierzo winegrowing region, within the D.O. Bierzo appellation. The soil is a mixture of slate and granite, with presence of alluvial stones and gravel which improves the soil composition. The vines are arranged in the “espaldera” (trellis) system with vines averaging 40+ years old.

HARVEST: The grapes are hand harvested to avoid any damage to the skins. Once at the winery, the fruit is kept in chilled vats for 10 hours for pellicular maceration, adding to the wine’s aromatics. The grapes are then hand sorted, destemmed and pressed. Selected yeasts are then added to start the cold fermentation at a lower temperature (63°F) to preserve both the primary and secondary aromas of the wine. Once the fermentation is finished, the wine is kept on the fine lees for about 4 months until it is clarified, filtered and bottled.

ALCOHOL: 13.5%

COLOR: Clean and bright

AROMA: Elegant and aromatically complex, notes of white peaches and pear with some mineral hints.

FLAVOR: Full and persistent with lush texture on the palate. The finish is fruity and with mineral nuances.

FOOD PAIRING: Our Godello is a beautiful and aromatic white wine from Bierzo, making this an excellent choice to serve with grilled fish or poultry.

