

Viña Godeval

Valdeorras, Galicia

Viña Godeval is 100% estate-grown Godello.

Godello was once widely planted in the Valdeorras region of northwestern Spain. It is inherently difficult to grow, and by the 1970s it was nearly extinct. The founders of Viña Godeval, Horacio Hernandez and Jose Louis Bartolome, were instrumental in rescuing this heirloom grape from the brink of extinction. Their first bottling was in 1986 and its success has inspired other producers to follow suit.

Godello is often compared to Galicia's other famous white grape, Albariño. In comparison, Godello tends to be more aromatic and more mineral.

Viña Godeval's 17 hectares of vineyard are planted entirely to Godello. These surround the 13th century Monastery of San Miguel de Xagoaza - pictured on the label. Once an important cultural and administrative institution, like the Godello it had succumbed to neglect until it was restored in 1987.

2007 Viña Godeval earned 90 points in Stephen Tanzer's International Wine Cellar:

"Bright gold. Strikingly fresh, complex bouquet of white flowers, pear, blood orange, smoky minerals and lees. Racy and sharply focused, with intense orchard fruit and floral honey flavors underscored by tangy minerality. A suave blend of vibrant and rich qualities, finishing with strong mineral bite and lingering citrus notes."

