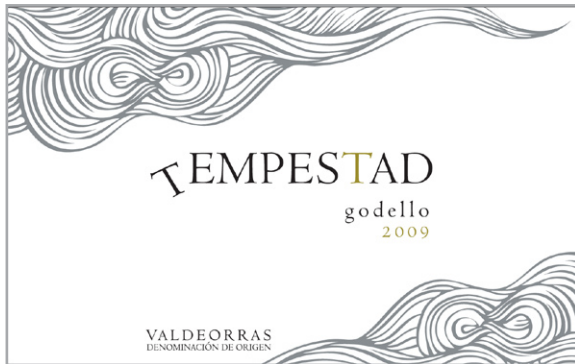


# Tempestad Godello 2009



**Winery:** Bodegas Abanico

**Region:** Valdeorras D.O.

**Grapes:** 100% Godello

**Winery:** The winery was founded in 1964 and has vineyards in 4 different villages of Valdeorras. All of their vines are planted between 300 and 750 meters in elevation with the best wines coming from sites higher than 450 meters. Grapes for this wine come from three different soil types; Slate based soils - giving aromatic, mineral-inflected and powerful wine, Granite based soils - giving balanced acids and floral notes, Alluvial soils - giving weight to the wine.

**Wine:** Grapes are hand-sorted at the winery prior to destemming and crushing. Fermentation proceeds with native yeasts in stainless steel tanks at 60 degrees F. When there are about 2 degrees of sugar remaining the wine is raked into French Limousin oak barrels to ferment to dryness, lending complexity and a well integrated touch of oak. Once dry the wine is raked back to stainless tank to age on lees for 3 months prior to bottling.

## Reviews:

“Bodegas Abanico’s 2009 Tempestad Godello reflects the outstanding character of the 2009 vintage in Valdeorras. Medium straw-colored, a super-expressive perfume of baking spices, peach, and fruit cocktail leaps from the glass of this intense effort. Rich, concentrated, and with serious depth, this dry, creamy, savory offering has exceptional length and should drink well for another 3-4 years.”

**91 points** *Wine Advocate* issue 188 April 2010

“This is a very good rendition of Galicia’s little known but highly promising Godello grape. It is fleshy in texture and quite nearly full-bodied, with fruit notes recalling baked apples and ripe peaches, along with balancing acidity and a subtle edge of oak that lends a bit of spice to the finish. Pair with poultry or more substantial fish dishes like halibut or swordfish.”

**91 points** *Wine Review Online* July 20, 2010 - Michael Franz

“Bright yellow. Complex, highly aromatic scents of mango, poached pear, peach and toasty lees. Lush and creamy in texture, with an exotic quality to its orchard and pit fruit flavors. Offers an intriguing mix of richness and energy, finishing on a dry, refreshingly bitter citrus zest note.”

**90 points** *International Wine Cellar* issue 152 Sept/Oct 2010



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