

# Tempestad Godello 2010



**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° F. When the fermentation is complete, the wine is aged on lees for 3 months prior to bottling.

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## Reviews:

“Almond and mineral accents aid the nose on this fuller-bodied Godello that offers polished apple and peach flavors, a refined and complex mouthfeel and a long finish. Delivers quality for the price, so the value quotient is high.”

**90 points** *Wine Enthusiast* July 2011

“The 2010 Tempestad Godello (100%) was fermented with native yeasts in stainless steel and aged sur lie for 3 months prior to bottling. It offers up an inviting bouquet of quince, melon, mineral, and floral notes. Rich, concentrated, and mouth-filling, it is likely to evolve for 1-2 years and provide enjoyment through 2016. It is an outrageously good value.”

**92 points** *Wine Advocate* issue 195 June 2011

“Light yellow-gold. Fresh nectarine and pear aromas are accented by spicy white pepper and mustard seed. Chewy, broad orchard and pit fruit flavors offer good depth and a late note of candied ginger. Finishes on a riper melon note, with impressive breadth and persistence.”

**90 points** *International Wine Cellar* issue 158 Sept/Oct 2011



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