



CASA ROJO®

The Orange Republic

GODELLO

**BIOLOGIQUE
WINE**



100ml, E=319kJ/76kcal.

INGREDIENTES



R.E.Nº 8357-VA-ES

CLIMATIC CONDITIONS

Considered an excellent vintage, 2025 was a representative year in the Cacabelos area. Moderate rainfall and balanced water availability, together with a continental-influenced climate marked by a notable day-night temperature variation, favored a slow and progressive ripening process, ideal for the Godello variety.

GRAPE ORIGIN

100% Godello, sourced from 17 hectares of 25-year-old vines planted on sandy and stony soils in Cacabelos (León), at an average altitude of 720 meters.

AGING

Fermentation at 12–14 °C in stainless steel to preserve the varietal aromas, followed by ageing on fine lees for 4 months. Only free-run juice is used to extract the highest concentration of aromas and nuances. Alcohol content: 13%.

TASTING NOTES

Appearance: Elegant golden color with greenish reflections and subtle steely hues.

Nose: Reveals the full potential of the variety, with notes of white fruit (apple and pear) and stone fruit (peach and apricot), accompanied by citrus nuances (lemon and grapefruit), delicate floral notes, and a characteristic mineral background, along with light herbal and balsamic hints.

Palate: Broad and structured, with an enveloping entry and a well-balanced acidity that provides freshness without sacrificing volume. Balanced mid-palate, with medium to full body and a smooth, slightly creamy texture.

Finish: Retronasal aromas reinforce the fruity, citrus, and mineral character. Long and persistent finish, with an elegant mineral backbone typical of the variety. A highly expressive profile, shaped by continental influence and the soils where the vines are grown. On the palate, it is balanced, with good acidity, notable volume, and a deep, distinctive mineral finish.