



ABAD
DOM BUENO

Godello
ESENCIA

DESCRIPTION

Straw-coloured yellow, clean and bright. The nose is intense, with hints of ripe fruit, floral and spicy after aging in French oak barrels. In mouth is powerful, fresh, Atlantic and tasty.

VINEYARD

Production Area: Valtuille de Arriba.

Average Age: 30 Years.

Soil composition: Clayey presence of slates, quartzite and other minerals.

Altitude: 575 meters.

WINE MAKING

Harvest in 12 Kg. boxes with a manual selection of grapes. Sustained fermentation at controlled temperature for 30 days in French oak barrels. Racking performed by gravity. Aging in French oak barrels on its lees.

CONSUMPTION

Recommended temperature between 10° and 12° C.

