

Alma de Autor | Monterrei Godello Spain (GALICIA) – 2024

Domain

Bodega Veiga Da Princesa

Tucked away in Arbo, Pontevedra, in Galicia's sun-kissed southwest, just above Portugal and 60 km south of Santiago de Compostela, lies a bodega with a story to tell.

When the first vines were planted here in 2002, the vision was clear: to create an Albariño that captures the warmth of the sun and the richness of the land. By seeking extraordinary and mature grapes, the wines would shine with vibrant fruit and a softer, more approachable acidity.

All wines are made exclusively from their own vineyards. In just two years, the winemakers acquired more than 200 small plots and united them into a single estate. From these 18 hectares of pure Albariño come wines that have earned the bodega a distinctive place within the prestigious D.O. Rías Baixas.

Vinification

The vineyard in Pazos-Verín covers seven hectares planted with Godello and Mencía. The Godello used for this wine comes from vines planted in 1970: older vines produce a lower yield but deliver grapes with greater concentration. This results in a fuller, fruitier and more complex wine than those made from younger vineyards.

Production begins with a double selection of the grapes, both in the vineyard and at the estate. This is followed by a short, cold maceration, after which the wine ferments in stainless-steel tanks. It then matures for five months on fine lees, adding extra structure and depth before the wine is released.

Taste

An expressive Godello with a beautiful balance between freshness and body. The glass reveals vibrant aromas of green apple and juicy citrus, subtly complemented by peach notes and an elegant touch of wet stone and salinity. The nose is bright and inviting, while the creamy texture on the palate is gracefully supported by a lively freshness. The finish is refreshingly mineral with a refined spicy accent.

Food pairing

Fish - Baked in butter | Fish - light fishdishes | Asian dishes | Fish - smoked | Crustacea

General information

Type: White wine

Grape varieties: Godello

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 6-8°C

Taste profile: Mineral acidic

