

Ruchel Godello Crianza elaboration, in Galician Oak Barrels

The elaboration of this special wine begins with the grapes from the best vine-stock of the Godello variety, situated in vineyards oriented to the South. The soil has hints of slate and clay, which and because of the extremely dried summer climate, allows to keep the precise humidity to achieved the right maturing process that permits the elaboration of the wine.



The grapes are picked once the normal grape harvest is finished, allowing for a greater ripening and a slight raisining, the grapes are pressed whole, this is to say, without crushing, making the grape juice flow to a stainless-steel deposit, where it will be decanted for 48 hours.

After, it goes directly to 220 litres Galician Oak barrels, of medium toasted and fine porosity, here it completes the alcoholic fermentation process and stays with the lees for about three months, being turned everyday to arouse a greater integration of the wine and at the same time a greater structure and roundness.



Then, the wine it will be taken out of the barrels and changed to stainless-steel recipients where it will rest with the fine lees for about another three months, to be clarified and stabilized. The wine will stay in a state of rest in stainless-steel until it reaches nine months. At this point we will proceed to bottle the wine.

