

Villanueva Carlos Villanueva Godello



VILLANUEVA
Bodegas



Godello



RIBEIRO



12.5% ABV



GENERAL INFORMATION

Carlos Villanueva Godello is a white wine made from carefully hand-harvested grapes, fully destemmed and gently pressed at low pressure to preserve their natural aromas. Vinification begins immediately after harvesting to maintain freshness and aromatic intensity, and malolactic fermentation is not carried out. The wine rests for three months in stainless steel tanks and an additional month in the bottle before release, resulting in a pure, expressive wine. Its fresh, structured profile makes it an ideal companion for a wide range of dishes, including rice dishes, sausages, seafood, and fish.

TASTING NOTES

The wine shows an intense bright straw-yellow colour. On the nose, it reveals medium-intensity aromas of stone fruits, white flowers, and subtle hints of aniseed. The palate is tasty, fresh, and structured, with flavours of white fruit and perfectly integrated acidity, creating a balanced, elegant, and very pleasant finish.

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