

Barón do Sil

Producer: Bodegas Barón do Sil

Region: DOP Valdeorras

Grape variety: 100% Godello

Vintage: 2021

ABV: 13%

Vineyard: Average age of 26 years, situated between 540 and 750 meters and granitic-slate.

Aging: Young.

Elaboration: Cold maceration for 4 to 6 hours. Fermentation on lees in stainless steel vats and 500-liter barrels at a controlled temperature.

Tasting note: Complex nose with mineral and reineta apple aromas, and has smoothness on the palate.

Pairing: Perfect to accompany vegetables, salads, mollusks, seafood and fish.