

# LA CABRA VOLADORA



Vintage: 2023

Grape Variety: Godello 100%

D.O.: Valdeorras

Alcohol: 13,5 % v/v.



*"Don't tell anyone about this wine. Don't tell them about its unique yellow color, or its intense fruity aroma when you uncork it. Don't mention its creamy and elegant taste, or how its freshness lingers in the mouth. And, above all, don't say that a Godello like this can come out of the Valdeorras region. That it has made you vibrate. That it has made you fly. Because anyway, even if you say it, no one will believe you. They will think you are crazy."*



## TASTING NOTES

**Color:** Pale yellow color, with tones of ripe lemon, very clean.

**Aroma:** Intense aroma, stands out for its complexity, finesse and elegance. Fruity notes.

**Flavor:** Very smooth entry, although with adequate acidity, it presents a wide range of fruity flavors, standing out for its complexity, finesse and elegance. Fruit flavors, outstanding for its persistence and overall sensation of roundness.



## TERROIR

The vineyards are carefully worked. The small plots are located on a hillside formed by granitic or slate stones, which help to preserve and regulate temperatures. This is the basis of our process of preserving the expression of the variety and the terroir in the wines.



## WINEMAKING PROCESS

Fermentation is carried out in stainless steel tanks, with temperature control up to a maximum of 28°C, and with specific daily pumping over.

Delestage in mid-fermentation to accelerate the extraction of coloring matter from the skins. Devatting is carried out when the color parameters have reached the required level.



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