



# GOTAS de MAR

## Barrel Fermented Godello



- The grape is named Godello (Go-Day-O), and grows in Spain's western coastal region of Ribeiro.
- The name "Gotas de Mar" means DROPS OF THE SEA. It's a reference to the proximity of the vineyard to the ocean. You can even get a slight salinity in the wine which is mouth watering and delicious.
- The wine aged in 100% new French oak Burgundy barrels for 8 months, during which time the yeast is stirred in barrel which adds to the richness and texture of the wine.
- There is no malolactic fermentation, so the wine retains a crisp, bright citrus backbone to offset the richness of the barrel fermentation.
- We only produced 4 barrels of this wine for the world. It is treated just like Grand Cru Burgundy.



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