



Bodegas Avancia

Galacia's Native Varieties – Godello and Mencía

Bodegas Avancia lies nestled in the slate dominant mountainsides of Valdeorras, high above the Sil River. Named for the extensive gold mining that the Romans conducted in this area, (Val-de-Oras roughly translates to Valley-of-Gold in Latin) Valdeorras is home to the finest terroir for growing two of Spain's most important indigenous grapes – Godello and Mencía.

This is a small estate of roughly 23 acres which is dry farmed with organic viticulture including hand harvesting and indigenous yeast fermentation. Their specialty is working with the Godello grape, which may well be Spain's finest indigenous white grape. It has the texture of a Chardonnay, but with crisp, mineral and floral notes in its aromatics.

Jorge also selected D.O. Valdeorras due to its unique conditions for growing Mencía, Galicia's most important red grape. The combination of slate soils, high altitudes, old vines, and warmer climate compared to the rest of Galicia provide Valdeorras with the best terroir for growing Mencía.

Avancia Godello: fermented in neutral oak, then ten months of sur lie aging with battonage

Avancia 'Cuvee de O' Godello: fermented in 20% in neutral oak and 80% in stainless steel then eight months of sur lie aging with battonage

Avancia 'Cuvee de O' Mencía: fermented in open top stainless steel tanks, malolactic and sur lie aging in used Bordeaux and Burgundy barrels for eight months with battonage

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS



@CUTTINGEDGESELECTIONS



CUTTING EDGE SELECTIONS

WWW.CUTTINGEDGESELECTIONS.COM