

Wines	Viña Godeval
Ownership	Horacio Fernandez and Jose Luis Bartolome, and other partners
Location	The surroundings of the 13th-century monastery of San Miguel of Xagoaza, in the mountains next to El Barco de Valdeorras, in the province of Orense (Galicia), in the northwest of Spain.
D.O.	Valdeorras
Grapes Source	They own 38.4 acres (16 ha) of Godello grapes, in different parcels on the hills surrounding the winery, with good exposure to midday sun. The vines are trellis-trained. Average production is 6000 kg/ha, or 44 hectoliters per hectare, half of the local maximum allowed. Total production of the winery is between 700-800 hl/yr. (Note Godello could be found producing up to 12,000 kg/ha or a total of 88 hl/ha.)
Soil	The vineyards are located on the mountain slopes, and are therefore in terraces. The composition of the soil is of metamorphic slate, although you could find granite in other vineyards of the appellation. Planted at 1,350-1,650 feet (450-550 m) above sea level. Bodegas Godeval was the first producer to plant on the mountain slopes in modern history.
Climate	Continental with a great Atlantic influence; approximately 40 inches of rain a year. The appellation is located on the banks of the Sil River, and in general, most of the vineyards have a north-to-south orientation.
Vineyards Age	20 years
Vinification	Temperature-control fermentation in small stainless-steel tanks (5,000 l) with no addition of yeasts or enzymes.
Production	3,000 to 3,500 cases.
History	In 1974 a group of viticulturists, in conjunction with the Agriculture Research Department of the Ministry of Agriculture in Spain, created the program Revival (Valdeorras Vineyards Restoration). Since the very first moment, Godello has been thought to be the best grape of the appellation. In 1985, two of the researchers, Horacio Fernandez and Jose Luis Bartolome, and other partners created Bodegas Godeval, releasing the first 100% Godello wine in Galicia. Bodegas Godeval is one of the first estate-bottled wineries in Galicia. This truly pioneering winery deserves respect for recovering this grape for Spanish winemaking, in an area in which wine has been made since the times of Roman occupation (Valdeorras means "valley of gold"). Romans did extensive gold and silver mining on the banks of the Sil River 2,000 years ago. This is one of the most beautiful settings in Galicia, the restored monastery of Xagoaza, dating back to the 13th-century from the religious order of the Knights of Malta. The number of planted hectares of Godello in Valdeorras has grown from 26.4 acres (11 ha) in 1974 to 648 acres (270 ha) in 2002.

Wines & Tasting Notes

**Godeval 2007, SAT Godeval**

Valdeorras

100% Godello

There are 38.4 acres of vineyards planted on steep trellised hillside plots of pure slate with very little organic material. The trellised vines yield 2.9 t/acre. THE GODELLO GRAPE, ONCE WIDELY PLANTED IN THE VALDEORRAS REGION, WAS ALMOST EXTINCT UNTIL THE FOUNDERS OF THIS WINERY, HORACIO HERNANDEZ AND JOSE LUIS BARTOLOME, DISCOVERED THIS VARIETY 25 YEARS AGO. THEY MADE THE FIRST GODELLO IN 1986.

This wine is stainless-steel fermented.

Production: 1,500 cases for the U.S.