

## BODEGAS CARBALLAL

### **Erebo White**

*DO: Valdeorras Designation of Origin*

*Type of wine: Young white wine*

*Grape variety: Godello 100%*

*Serving temperature: 8°C*

*Alcohol content: 13% vol.*

*Type of bottle: Elite Bordelesa*

*Optimum time of consumption: 24 months*



**Description:** *The vineyards are trellised to a vertical shoot position, located on the slopes of the Freixido, Calballal, A Rua, Petín, Larouco, O Bolo y Villa de Quinta municipalities. The average age of our vineyards is 20 years.*

*Valdeorras Designation of Origin is characterized by mediterranean-oceanic weather with Atlantic influences. Winters are cold and damp, summers are warm and autumns and springs are mild.*

*The grape harvest is carried out manually, with grape selection in the vineyard. Production is 7,000 kg/Ha.*

**Winemaking:** *Cold maceration of the de-stemmed grape at 6°C during 12 hours, fermentation at a controlled temperature of 18°C during 15 days.*

**Tasting notes:** *Straw yellow colour with greenish highlights, clean and bright. Complex, elegant and intense wine, with ripe fruit (apple, apricot). Pleasant floral notes. Vegetal touch of fennel characteristic of the best godello wines. On the palate it is very tasteful, with a great structure, good intensity, fruity and persistent.*