

## FRAGA DO CORVO (*white*), 2015



(Fraga do Corvo means a crow forest...)

- **Grapes:** 100% Godello.
- **Winemaking:** Tamaguelos Vineyard with 10 acres supply 100% of their grapes, average age of the vines 30 years old, yielding small amounts per vine but high concentration. Manual harvest and grape selection bunch by bunch. Temperature controlled fermentation, and then aged in stainless steel on fine lees for 7 months. After that at least 5 months bottle aging before release. The wine is never filter nor clarified for added structure. Practice organic and sustainable.
- **Taste:** On the nose it reveals floral aromas, intense fruit notes of apple and pear, citrus and aromatic herbs on a bed of boxwood. On the palate it shows creamy texture, with well-balanced and pleasant acidity of fresh fruit, mineral, luscious with a well-rounded finish.
- **Color:** Pale straw yellow with a grey reflection.
- **Serve with:** White water fish (trout, salmon, eels), pasta, eggs, chicken and turkey and a diverse range of cheeses.