



BODEGAS RUCHEL Godello

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| REGION/ ORIGIN | Galicia Valdeorras DO | WINEMAKER | Miguel |
| VINTAGE | 2016 | WINERY ESTABLISHED | 1989 |
| VARIETALS | 100% Godello | VINEYARD(S) | Estate owned fruit (19 hectares) |
| ALCOHOL | 12.5% | AGE OF VINEYARD(S) | 20 years old |
| FERMENTATION | Stainless steel Indigenous yeasts | SOIL TYPE | Granite & slate |
| AGING | No oak aging | VINEYARD(S) ELEVATION | 100 meters |
| FILTER/FINING | Light | FARMING METHODS | Sustainable |
| TOTAL SULFUR RS | 94 mg/l 1.3 g/l | HARVEST | September |

Valdeorras = Valley of Gold (Godello is golden in color)

Bodegas Ruchel is a small, family owned winery that is located in the Villamartín commune of the Valdeorras region. The family farms about 12 hectares of their own vineyards, primarily growing Godello, along with some Mencia to produce small quantities of red wine. The quality of each of their wines is a clear example of their focus on natural farming methods and vinification, as it is very important to Miguel, Amadeo, and the rest of the Bodega. The estate is carved into the hillside, utilizing the cool climate of the underground to regulate a perfect year-round temperature. Having produced wine for only a couple of decades, Ruchel is proud to already represent the tradition and style of truly great Valdeorras wine, and has made a very good reputation for themselves throughout the area.

'We were born with the wine and live with the wine. We only hope to live up to our legacy'

Ruchel Godello is the main wine produced at the bodega. It is fermented in stainless steel tanks and is then decanted off its lees into another tank in order to relax for a few months before bottling. Once bottled, again it rests until the winemaker finds it to be drinking appropriately for release to the market. Pale yellow in color, the wine exhibits aromas of lemon and other citrus fruits along with some floral notes and a touch of nuttiness. In the mouth, it is clean and crisp with strong acidity. The finish is long and full with elements of stone fruits, citrus, and some nice minerality. A great accompaniment to all kinds of shellfish.