



BODEGA  
LOS ALJIBES



## ALJIBES GODELLO 2021

<i>Varieties:</i>	Godello (100%)
<i>Vinification:</i>	100% Godello grape from our plot of the CANS located in Alaejos, North of Castilla Leon, at more than 800 meters high.
<i>Breeding:</i>	3 months in 500 liter French oak barrels.
<i>Pairing:</i>	Ideal for baked fish and meat.
<i>Temperature of service:</i>	8 - 10°C
<i>Denomination:</i>	Varietal Wine from Spain
<i>Alcohol:</i>	13%
<i>Production Limited:</i>	5748 bottles.

### *Tasting note:*

The visual appearance is clean and elegant, free of oxidation. Floral notes appear on the nose with a background of aromas of green fruit and tropical tones. On the palate it is friendly and pleasant to the palate, silky and round. Well balanced acidity and alcohol. The finish is marked by fruity and mineral sensations, providing personality.