

## Peza do Rei Godello 2016- 12x750

ADEGA CACHÍN/PEZA DO REI

D.O. Ribeira Sacra — A Teixeira-Abeleda

### THE WINERY

Peza do Rei is a medieval walled vineyard and woodlands estate taking its name from the Kings of León, for whom it served as an income source and private hunting retreat. Within the extant albeit crumbling medieval walls are eight acres of vertiginous, single-row slate terraces forming a perfect south-facing amphitheater on the Edo River tributary of the Sil.

### THE WINE

Seventy percent Godello, 20% Treixadura and 10% Albariño. Intensely aromatic, featuring the herbal/mineral highlights of Godello with a blast of tropicality from the Albariño, the Treixadura serving to unify the whole.

### IN THE PRESS

Though light-bodied, this white shows impressive energy, with quince and tangerine flavors mingling with floral and mineral notes. Pure, lively and expressive. Godello, Treixadura and Albariño.

—91 Points

—Thomas Matthews, Wine Spectator, February 2018

### DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** Seventy percent Godello, 20% Treixadura and 10% Albariño
- Vineyards:** Slate, schist & granite stones form terraced rows that descend from hilltop behind the winery down to the Edo river below.
- Winemaking:** Indigenous white varieties from Adega Cachín's estate vineyard are harvested at optimum ripeness during early-morning hours to preserve freshness of aromatics. Fermented in stainless steel tanks.
- Winemaker:** Julio Ponce Mouriño
- Alcohol:** 12.5%

