

# SERRA DA ESTRELA

Godello



## Technical Data

BRAND: Serra da Estrela Godello  
WINERY: Adegas Minius  
VARIETY: 100% Godello  
TYPE OF WINE: White  
APPELLATION: Monterrei  
DRINKING TEMPERATURE: 10-12°C

## Tasting

Wine with a very live yellow color with green reflections. Highlighted on the nose are the citrus and floral aromas, along with white fruits notes and herbs like fennel. It is soft and elegant in mouth that together with the acidity gives a fresh and persistent finish.

## Processing

Strict and careful grape selection in the vineyard and winery before destemming. Cold maceration at 10°C during 3-4 hours. Pressing. Alcoholic fermentation begins at 16,5°C in stainless steel under an automatic temperature control. Stabilization of the wine in isothermic tanks, filtering and bottling. Resting in the bottle during 30 days prior distribution.

