

SANTERRA Godello
D.O. RIBEIRO

Santerra is a Godello grown on granitic soils in a climate with a clear Atlantic influence. A highly expressive wine with its own personality.

Vineyard

Orientarion:	Altitude:	Training System:	Average vine age:
S-SW	100 a 250m	Trellis	20 years

Production Area

Ribeiro Denomination of Origin, Val do Avia subzone (Galicia). Northwest Spain, 50 km from the Atlantic Ocean.

Soil

Sandy texture of granitic origin with the presence of schist. Poor soils with low water retention capacity, good aeration, and natural acidity.

Grape Variety

100% Godello

Winemaking

Manual harvest in 18 kg boxes, traditional fermentation in stainless steel tanks at 18°C, aging on lees for 4 to 6 months. Maturation in tank and cold stabilization.

Tasting Notes

Color:	Greenish yellow with golden highlights, clean and bright.
Aroma:	Intense and very expressive, with notes of white fruit, apple, pear, floral and botanical nuances, and a mineral background.
Taste:	Balanced on the palate, broad and creamy, with a persistent glyceric finish where white fruit sensations reappear, accompanied by a herbal aftertaste.

Pairing and Serving Suggestions

SANTERRA Godello pairs well with all kinds of starters and appetizers,

shining especially with rice dishes, fish, and seafood.

Serve between 8-10°C to enhance its freshness and aromatic complexity.

Vintage

2024

Alcohol Content

12,5% vol.

Available in

750ml



LOGISTICS INFORMATION

Closure:

Cork

Packaging:

6 bottles per ase

Euro-pallet:

105 cases / 630 bottles

Rows:

5

Weight:

772 kg