



DONA DELFINA

100% Godello. Format: 75 cl.

Made with the variety GODELLO, one of the oldest varieties in the world. The wines of this variety are very structured wines, large and long in the aftertaste. The vineyards are settled on lands where slate slates predominate and shales. South orientation, and altitude between 500-600 meters.

DONA DELFINA, is elaborated by rigorously selecting the grapes, adjusting previously the yields in a strain to no more than 3 kg / strain, with suitable pressures for the obtaining of high-quality yam. The elaboration is made in stainless steel tanks and after a period of rest in the bottle, it goes out to the market to show its freshness and vividness.

NOTE TASTING: Straw yellow color, bright. Aromas of white flowers and fruits of bone, on a background of aromatic herbs. Refreshing. In the mouth are repeated the sensations of nose, wide entrance, very fruity and fresh. Persistent in the mouth, with a bitter finish, characteristic of the variety GODELLO.

FIRST position in the Transboundary Tasting of quiet white Iberian wines convened by HG & T 2015

Silver Medal in the distinctions of the Guide of Wines, Distilled of Galicia 2016

88 Points Guide Peñín 2013, 2015, 2016, 2017

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