



A Coroa, Valdeorras

A Coroa D.O. Valdeorras

A Coroa Godello 2009

The Valley of Gold, or Valdeorras, has been the name of the area surrounding A Coroa since the Romans mined gold here over 2000 years ago. Those ancient mines may have dried up long ago but these hills are still rich with gold, albeit one that goes by the name Godello. When they first settled the region the Romans planted a white grape that would grow to become today's Godello. Over the centuries the grape started to fall off into obscurity until recent desire for indigenous varietals rekindled interest in this local grape. At the forefront of the movement was the Lopez family and their Godello nursery. In 2002 Angel Lopez decided that it was time that his family stopped supplying others with Godello and start making some wine themselves, and so A Coroa was born. With 10 hectares of slate and clay based vineyards scattered around their home of A Rua, A Coroa seeks to preserve the uniqueness of their beloved Godello by fermenting the juice at low temperatures while using only indigenous yeast.

Wine: A Coroa Godello 2009
Grapes: 100% Godello
Vine age: 15 years
Soil: Slate and clay
Farming: Non-certified organic
Vinification: Fermented in stainless steel
and aged on the lees for 6 months.

