



AILALELO Godello de Altura 2022 White wine

Winery	Ailalá -Ailalelo, SL
Owners	The Flower and The Bee S.L., Miguel Montoto
Enology	Inma Pazos & Ricardo Carreiro. Consultant winemaker Jean Francois Hebrard.
Web site	www.ailalawine.com www.losvinosdemiguel.com
Grapes origin	Vineyard isolated in the mountains, very well ventilated, exposed to the South, 400 m above sea level with 30-year-old vines.
Soils	Granitic sands.. Sabrego.
Orography	Terraces (Socalcos) and smooth slopes
Region. D.O.	Boborás - D.O. Ribeiro – Ourense – Galicia - España
Varietal Breakdown	Godello 100%
	Grape selection on the farm. Manual harvest in 18 kg boxes and selection table. Pressing and selection of yolk must. Static settling and fermentation at low temperature. Native Yeasts. Very slow fermentation in a 500 liter barrel. 2 barrels. Aging on its lees. Bottled on Día Flor in August 2023.
Vintage	2022: an unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which once again confirms that the Gomariz vineyards are in a privileged terroir. While, in the outside plots, there were occasional vegetative stops that slowed down the maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe and they were able to successfully complete the phenolic maturation. The high temperatures during spring protected us from the threat of the very common fungal diseases, resulting in a very healthy harvest. But it has been a harvest where the human factor was, without a doubt, the most decisive, since with very uneven ripening in the different plots, great care had to be taken to ensure the time of harvest to collect a balanced harvest, with sufficient acidity and sugar. to build the desired wines. Organoleptically, the wines have an alcoholic level in the 2021 numbers (lower than other years) with a very good volume in the mouth that will give us elegant and long wines, with a very good trajectory over time.
% VOL	13,10
Residual Sugar (g/l)	2,00
Total Acidity (g/l)	6,27
Volatile Acidity (g/l)	0,51
Ph	3,16
Total Sulphur (mg/l)	123.
Production (bottles)	1333
Format	6 bottles case. Bottle size 75 cl. Natural cork.
Label Explanation	Ailalelo is a Galician word, used in traditional folklore that has clear Celtic origins. It does not have a direct translation, it is a cry of joy and fun. Ailalá!, Ailalelo!, is sung and shouted when good moments are shared between friends. (The Galician ¡Olé!).
Service and Food Pairing	16°C. Dishes of suckling lamb, suckling pig or other lean meats. Roasted Vegetable Coke, Pizza and Pasta. creamy cheeses
Press and Rates	Robert Parker WA_Nov23: 93 (2022).