



## AILALELO GODELLO DE ALTURA 2023 White Wine



<b>Cellar</b>	AILALÁ – AILALELO	
<b>Location</b>	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain <a href="http://www.ailalawine.com">www.ailalawine.com</a>	
<b>Owners</b>	The Flower and the Bee SL, Miguel Montoto.	
<b>Winemaker</b>	Inma Pazos. <b>Consultant Winemaker:</b> Jean Francois Hebrard.	
<b>Grapes Origin</b>	Single vineyard isolated in the mountains, very well ventilated, exposed to the South, 400 m above sea level with 30-year-old vines.	
<b>Soils</b>	Granitic sands. Sábrego.	
<b>Varietal Breakdown</b>	GODELLO.	
<b>Orography</b>	Terraces (socalcos) & smooth slopes.	
<b>Vintage</b>	<p><b>2023:</b> Galicia continues to be the rain oasis on the Iberian Peninsula. Well, while in most places in Spain the spring and summer have been extremely dry, here we have recorded some important rainfall data: March was wet, April was dry and in May the rainfall was associated with stormy phenomena. The average temperature these months was 14.2 centigrade degrees, two above what was expected. The summer was warm, continuing the trend of rising temperatures of the last 60 years, but much less than in 2022. Having a sufficient water reserve in the subsoil in the months of July and August has helped the vines complete the vegetative cycle about two weeks earlier than usual. It has been a campaign of being very close to the vineyard, controlling each plot individually. It is a vintage that rewards those who have carried out the work of de-granting, removing leaves to improve ventilation in time, according to needs. Many clusters were born, but the mildew affected, we had hail in May, which reduced the expected quantity. However, production was finally somewhat higher than 2022. The manual harvest had to be done in a much more efficient way, with the house staff, who knows the identity of the plots, carrying out a pre-selection of clusters on the vine and ending up choosing only the optimal ones on the sorting table. The whites are balanced, fresh and soft. The word that best defines them is elegance.</p>	
<b>Winemaking</b>	Grape selection in vineyards and sorting table. Temperature controlled from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees until bottling with frequent stir. 10 months. Bottled in Flower Day in January 2025. Vegan Friendly.	
<b>Analysis</b>	<i>%Vol</i>	12,90 (13 in label)
	<i>Reducing sugar (g/l)</i>	1,8
	<i>Total acidity (g/l)</i>	6,57
	<i>pH</i>	3,25
	<i>Total Sulphites (mg/l)</i>	138
<b>Production (nº Bottles)</b>	650 of 75 cl.	
<b>Format</b>	Cases of 6x75 cl.	
<b>Label Explanation</b>	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!).	
<b>Service &amp; food pairing</b>	Tª: 9ºC. Dishes of suckling lamb, suckling pig or other lean meats. Roasted Vegetable Coke, Pizza and Pasta. creamy cheeses.	
<b>Scores</b>	BethWillard-TimAtkinsMW_Mar25: <b>94</b> (2022); Robert Parker WA_Nov23: <b>93</b> (2022); Vinous_Mar25: <b>92</b> (2022); James Suckling_Jul24: <b>92</b> (2022); Guía La Semana Vitivinícola 2014: <b>94</b> (2022); Guía Peñín 2024: <b>91</b> (2022); Guía De los vinos y destilados de Galicia 2025: <b>Gran Oro</b> (2022)	
<b>Tasting Notes</b>	It shows a green hue with a golden tinge. It opens with notes of baked apple, petit fours and subtle hydrocarbons, with a hint of vermouth. Indulgent and intense, it combines elevated acidity, good concentration and moderate alcohol. Creamy and plush, it delivers richness and balance on the palate. (Joaquin Hidalgo, Vinous, vintage 2022).	