



COMPAÑÍA DE VINOS
TELMO RODRÍGUEZ

Gaba do Xil Godello 2017

Valdeorras, Spain

ESTATE

Telmo Rodríguez is one of Spain's pioneer winemakers, advocating native grape varietals tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodríguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer.

WINE

This slinky, mineral white hails from Valdeorras ("Valley of Gold") in eastern Galicia, a region once famous for goldmining and now best known for its unique and complex wines made from the indigenous Godello grape. The wine is named for the river Sil that flows through the region (Xil is its ancient name, used by the Celtic people who once inhabited the area). Many of the river's tributaries are flanked on either side by vineyards, planted in terraces on steep slate hillsides. The label displays a dozen bridges, symbolizing the idea of crossing from one vineyard plot to another.

VINEYARD

Gaba do Xil Godello is produced partially from grapes that are partially estate-grown and partially sourced from long-term suppliers. They come from 4 plots located near the Bibei tributary, close to the town of Santa Cruz. Dotted with chestnut trees mixed with rockrose, the old granitic terraces barely have enough space to squeeze in the odd row of vines, following the folds of the mountains that plunge into the river. The vines grow in shallow, stony granite soils on terraces facing south, west and northwest. These coarse soils are low fertility and have low water retention capacity, forcing the vines to struggle and limiting yields.

Soil: Located between 400 and 500 meters of altitude. Reddish, clay soils, on metamorphic slates.

Grape Variety: 100% Godello

WINEMAKING

Fermentation: The wine is fermented in stainless steel tanks, with native and selected yeasts carrying out alcoholic fermentation.

VINTAGE

The vintage 2017 is characterized by a very warm vintage, with low rainfall, and with temperatures above the usual during the summer. These climatic conditions, together with the effect of the frost suffered in April, caused the harvest to take place much earlier and the production to be smaller but of good quality.



93

JAMES SUCKLING

"This really shows what the godello grape can do. A crisp, northerly dry white for Spain with delicate dried-apple, fresh-lemon and herb-jelly notes. Medium-bodied and sleek with a graceful finish."