



ESCALADA 2019

DATA

NAME: ESCALADA

TYPE: White wine aged

VINTAGE: 2018

GRAPES: Godello 100%

VITICULTURE: Fernando González

MUNICIPALITY: Doade-Sober

REGION: D.O. Ribeira Sacra

VINEYARDS: More 20 years

OROGRAPHY: Own with pronounced slopes

HARVEST: By hand

SOILS: Slate

ORIENTACION: Southwest

CLIMATE: Mediterranean microclimate

PRUNING: Royat

ELABORATION: Static debourbage and spontaneous fermentations in deposit. Then it goes to a used barrel (750 liters) of French oak, where it will only ferment with battonage, clarification, maturation in stainless steel and bottling.

MALOLACTIC: No

AGED: Aging in steel without lees for seven months and later in bottle.

ALCOHOL: 13'5 % Vol.

PRESENTATION: Bottle burgundy 75CL & Magnum

OPTIMAL CONSUMPTION UP: Long life

OTHER DATA: It is a wine with which we intend to move away from the cut of Galician white wine and to be able to demonstrate the potential of the Godello grape in its passage by bottle. Here it rewards the variety and the elaboration, in front of the terroir that will only give us the longevity of its minerality.

Escalada presents the peculiarity that its fermentation has developed during 12 months, without this altering the analytical or organoleptic qualities, as might be expected.

- **SCORES**

New vintage Escalada 2019 still not scored by specialized critics. Vintage 2019 has received:

**Guía Peñín2021: 93 puntos*

**Peñín points, 92 Parker points and*

**Galician wine guide: Great Gold Medal*