



THE CUP & RINGS *Godello by*

EL ESCOCÉS VOLANTE 

Variety: Godello 100%
Vintage: 2015

Winemaker: Norrel Robertson MW
Region: D.O. Monterrei

TASTING NOTES:

Colour: Pale golden straw.

Bouquet: On the nose pronounced intensity of baked apple fruit with creamy notes of oatmeal and cinnamon.

Taste: Fresh and mouth filling with persistent acidity and saline notes from ageing sur lie.

THE CUP & RINGS:

THE CUP & RINGS GODELLO is the fruit of a winemaking project between Norrel Robertson MW and Terras do Cigarrón in Monterrei, Galicia. The Cup & Rings is an ancient, prehistoric, carved stone design commonly found in Galicia and in Norrel's original home of Scotland. These ancient designs were most likely taken by the Celts from Galicia to the British Isles thousands of years ago and probably represent some type of worship of the elements. In Galician, The Cup and Ring marks are called 'Pedra Do Criba'

WINEMAKER'S NOTES:

Grapes are selected from a large, single vineyard called Villar de Vos which has great difference in soil types from laderas de pizarra to soils composed of silt, sand, clay and alluvial wash from the River Támega which runs through the heart of the DO. The climate is a unique mix of continental and Atlantic influences which create the perfect environment for the production of high quality Godello grapes.

Typically we harvest to achieve an early fermentation from the earlier ripening part of the vineyard, then a later parcel from higher altitude.

The grapes are hand harvested in 20 kg cases and then stored in a cool room to reduce the temperature to 10°C. We then gently crush the grapes and select only the lightest free run juice. The juice is then gently settled before fermentation in mainly stainless steel and a 20% portion is also fermented in old large French oak barrels. We carry out a slow fermentation at ambient temperatures of 18 to 19°C (we are not looking for confected flavours but good mouthfeel). The two portions of wine are then brought together and the wine is gently sulphured after the removal of gross lees (heavy dead yeast deposits which may bring reductive flavours). The 2015 was fermented with Burgundian yeast strains which tends to favour lees ageing and mouthfeel.

We then continue to work with the lees stirring for a further 6 months before filtration and bottling.

TECHNICAL DATA:

Alcohol content:	13,35 % vol.	Sugar content:	Less than 1,15 g/L
Total Acidity:	5,95 g/L		
PH:	3,39		