

MAR DE FRADES

ALBARIÑO ATLÁNTICO

## MAR DE FRADES GODELLO, A NEW WINE WITH AN ATLANTIC INSPIRATION

Madrid, June 25th 2018

Mar de Frades winery, belonging to the Zamora Company, expands its range with a new wine: Mar de Frades Godello. A wine made 100% with the Godello variety grown in the Salnés Valley, with a marked saline and Atlantic character, and which represents the essence of a new winemaking style in the D.O. Rías Baixas.

**Mar de Frades Godello** was born as a result of the search for excellence driven by the winemaker, Paula Fandiño, in her constant desire to discover new oenological horizons. The new wine arrives on the market for the first time in its 2016 vintage, rated as "Excellent" in the DO Rías Baixas

A manual harvest of the best bunches of the Godello variety, where each of them was selected directly in the vineyard, resulted in a wine that after fermentation in stainless steel tanks was aged for 8 months on its own lees and then it was aged for 4 months in French oak barrels.

The result is an elegant and unctuous wine, which combines vigor in its structure and delicacy on its expression. A unique wine, very pale lemon color with lime reflections, that looks radiant and bright. On the nose, its intensity of pineapple and mango gives way to orange blossom and stone fruit touch, with balsamic memories that give it great complexity. On the palate it is forceful, with a fine and delicate end, where the suggestive nuance of the lees is always present, providing smoothness and volume.

The first vintage of Mar de Frades Godello reaches the market with a very limited edition of 2100 bottles, at a price of € 21.95 (SRP in Spain)

**Mar de Frades Godello**, is born *"thanks to the illusion of discovering, learning about other Galician varieties and studying the influence of the sea in different elaborations. We are very excited about this project, as being able to deepen into a variety with hardly any presence in the area is a challenge"*, as Paula Fandiño, points out.

