



D.O. Monterrei Pulpo Godello

Pulpo Godello captures the vibrant spirit of Spain’s flourishing white wine scene. Crafted from the exceptional Godello grape, this wine hails from the Monterrei D.O. in the province of Orense, southern Galicia—an area celebrated for its unique continental microclimate with Atlantic influences.

The vineyards thrive on the slopes of the Monterrei Valley, where shale, granite, and clay soils nurture vines over 25 years old.

Region

The Godello grape and the Monterrei D.O. reflect the fantastic and growing quality of white wines in Spain.

It is located in the province of Orense, in the south of Galicia, and is Galicia, and is characterised by a continental microclimate with Atlantic exposure, with slate, granite and clay soils.

The location of the vineyards on the slopes of the Valle de Monterrei allows the grapes to ripen perfectly without losing their acidity. The Godello grape is renowned for its great quality and aromatic potential, offering more body and structure and a more structured and mineral profile than its sister Albariño.

VARIETY
Godello

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 7-10° C

Tasting Notes

Pulpo Godello is a bright, clean wine with a straw-yellow hue and subtle green reflections. On the nose, it unveils an expressive bouquet of floral, citrus, and stone fruit aromas, including peach and apricot, layered over a delicate mineral backdrop. The palate is balanced and enveloping, starting with a silky entry that evolves into a lively acidity, delivering freshness and a long, complex finish. Mineral and citrus notes gracefully linger in the aftertaste.

Food Pairing

Versatile and refreshing, Pulpo Godello shines when paired with seafood, fish, rice dishes, white meats, or Asian cuisine. It’s also an elegant choice to enjoy on its own for any special occasion

Technical Information

Grown with care and harvested by hand, the north-to-south orientation of the vines ensures perfect sun exposure, allowing the Godello grape to ripen beautifully while preserving its signature acidity. Fermentation takes place in stainless steel tanks at controlled temperatures, safeguarding the grape’s natural aromas and vibrant characteristics.