

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 and Mencía grapes from the Monterrei Designation of Origin reflect the fantastic growth of quality wines in Spain. This region, located in Orense, in southern Galicia, is notable for its continental microclimate with Atlantic influence and slate, granite and clay soils.
The location of the vineyards on the slopes of the Monterrei Valley allows both the white Godello and the red Mencía to reach optimal ripeness, maintaining the acidity and freshness that are so characteristic of the region.

VARIETY **Godello**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 7-10º 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.

Awards

GOLD
2026 Premios BACO: Pulpo Godello 2025
2026 VINESPAÑA: Pulpo godello 2024
2025 Berliner Wine Trophy: Pulpo godello 2024
2025 Mundus Vini: Pulpo godello 2024 ****Best of Show Galicia****