



Bodegas Albamar

The Bodegas Albamar Ceibo Godello is an elegant and refined expression of Godello, showcasing the mineral-driven terroir of Valdeorras with finesse and complexity.



Ceibo Godello 2022

Galicia, Spain

Region and Vineyards

The **Valdeorras region** in Galicia, Spain, is well-known for its high-quality Godello wines. Located inland, the area is characterized by its warm days and cool nights, a climate ideal for maintaining the freshness and complexity of Godello. The region's **slate-rich soils** impart a distinctive mineral character to the wines, contributing to their depth and longevity. These mineral-heavy soils are ideal for producing complex wines with fresh acidity and a sense of place.

The **Ceibo vineyard** is farmed organically, a testament to Bodegas Albamar's commitment to natural and sustainable viticulture. The organic practices in this vineyard enhance the purity of the fruit, and the grapes are harvested by hand to preserve their delicate character. The combination of organic farming and the unique terroir of Valdeorras creates a vibrant and authentic expression of Godello.

Winemaking

The **Bodegas Albamar Ceibo Godello** is made from 100% Godello grapes that undergo **spontaneous fermentation with native yeasts**. This fermentation takes place in used **French oak barrels**, adding subtle layers of complexity without overwhelming the wine's natural flavors. Following fermentation, the wine is aged **on its lees for eight months**, contributing to its rich texture and enhancing its aromatic profile.

Minimal intervention is practiced, with the wine being bottled without fining, a slight filtration, and only a small addition of SO₂ at bottling. This gentle approach to winemaking allows the inherent qualities of Godello and the Valdeorras terroir to shine, resulting in a wine that is both complex and approachable.

Tasting Notes

- **Color:** Bright golden straw with a clear, vibrant rim.
- **Aroma:** Notes of ripe citrus, white peach, and subtle hints of vanilla and almond from the oak, with a distinct minerality.
- **Palate:** Medium-bodied with a creamy texture, featuring flavors of lemon zest, green apple, and a hint of stone fruit. The finish is long and refreshing, underpinned by a pronounced slate-driven minerality.



Alcohol :12,00 %

Composition: 100% Godello



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Did you know?

Xurxo Alba is dedicated to capturing the essence of Galician terroir, and his approach to producing Godello in Valdeorras allows this variety to express the slate soils and distinct climate. Producing only **less than 5,000 liters annually**, this wine is a rare and highly sought-after expression of the region.

Wine Pairing Ideas

- **Galician-Style Grilled Octopus:** The wine's minerality and acidity complement the smokiness of grilled octopus, with the citrus notes enhancing the dish's flavors.
- **Seared Scallops with Lemon Butter:** The wine's creamy texture and fresh acidity balance the richness of the scallops and butter, while the citrus notes add brightness.
- **Roasted Chicken with Herbs:** The subtle oak influence and mineral notes of the Godello enhance the savory, herbaceous flavors of roasted chicken.
- **Goat Cheese Crostini with Honey:** The wine's acidity cuts through the richness of the cheese, while its minerality complements the earthy notes in the goat cheese.



Robert Parker (RP) : **91 Points** (2021)

The 2021 Ceibo is a white Godello from Valdeorras, from a three-hectare vineyard on clay and slate soils in A Rua. It's a round and powerful white from a cool year with moderate alcohol (13%) and slimmer and more vertical wines. In 2021, he changed to foudre, and the oak is better integrated; it has harmony and balance; and it respects the varietal. It has citrus freshness and aromas of yellow fruit and a vibrant and balanced palate. 6,500 bottles were produced.

