## Adega Algueira,

# `Brandán` Ribeira Sacra Godello 2024 Ribeira Sacra, Galicia, Spain





Grape Varieties	100% Godello
Winemaker	Fernando Algueira
Closure	Natural Cork
ABV	13%
Residual Sugar	0.57g/L
Acidity	5.9g/L
Wine pH	3.28
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

## **PRODUCER**

Adega Algueira is a jewel in Ribera Sacra's magnificent crown. Described by Luis Gutiérrez as "one of the region's leading producers with incredible vineyard holdings", this family-run winery is internationally recognised for producing refined wines from breathtaking vineyards perched on steep slopes that plunge towards the Sil River. In 1980, Fernando González Riveiro came to the region and, convinced of its potential, began the painstaking work to restore some of the forgotten vineyards of the region. Years later, in 1996, the same year the Ribeira Sacra appellation was created, he built a winery in the renowned subregion of Amandi. Today, Fernando is a local hero and works alongside his son Fabio. They have 130 plots totalling 30 hectares of vineyard planted to local Galician varieties.

#### **VINEYARDS**

Brandán sources grapes from multiple vineyards located in the regions of Abeleda (Ourense) and Chantada (Lugo). The winery strategically plants Godello, an early-ripening variety, on cool climate slopes with east and northeast orientations to optimize growing conditions. The vineyards feature predominantly granite and slate soils and employ trellis cultivation methods alongside sustainable viticulture practices.

## **VINTAGE**

The 2024 vintage is regarded as exceptional for white wines. Cool, wet conditions during the spring-to-summer transition provided abundant soil hydration, enabling steady grape development. Subsequently, rising temperatures and dry weather created optimal ripening conditions. Harvest operations commenced in the first week of September 2024 and concluded by month's end.

## VINIFICATION

The grapes were mechanically destemmed and pressed, then fermented with indigenous yeasts in stainless steel tanks. The wine underwent malolactic fermentation and received no oak aging to preserve the purity of fruit.

## **TASTING NOTES**

This wine is fresh and light with a smooth, elegant texture. Citrus and white peach notes dominate, complemented by subtle floral nuances. The wine displays well-balanced acidity and a pleasant, fruit-driven finish.