



RAMÓN DO CASAR
GODELLO
2024

MUNDUS VINI
2026

-
GOLD

CHALLENGE
INTERNATIONAL
DU VIN
2026

-
GOLD

BACCHUS
INTERNATIONAL
COMPETITION
2026

-
GOLD

Brand: Ramón do Casar Godello.

Limited edition: 4,000 bottles.

Winemaker: Pablo Estévez.

Vintage: 2025.

Designation: Ribeiro.

Grape varieties: Godello aged in French oak barrel.

Ageing: 7 months.

Vineyards in an exceptional setting.

ABV: 13%.

Soil: sandy loam.

The winemaking process:

Godello grapes selected by hand in early September.

Must extracted by gentle pressing and a light maceration. After two days of static clarification by cold settling, it is drawn off into French oak foudres to ferment at controlled temperatures for 12-14 days. After this, an ageing process lasting 2-3 months begins.

In April it is drawn off to be clarified and filtered in stainless steel, where it remains for 2 months.

The wine is bottled in June, to then develop in the bottle in accordance with the winemaker's instructions.

Tasting notes

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Appearance:

Straw yellow in colour with glints of lemon.

Bouquet:

Refined and intense, it reveals a perfect set of elegant hints of ripe fruit with subtle perceptions of fine wood (smoke, citrus, muscatel, toffee).

Palate:

Very well structured, with unctuous smoothness and harmony, a fine combination of aromas and flavours with the crispness typical of the grape variety.

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