



## Bodega Ruchel

### \*\* Godello \*\*

Origin: Valdeorras  
Vintage: 2011  
Varietals: 100% Godello

Grape Source: Estate owned fruit (19 hectares)  
Fermentation: Stainless steel  
Aging: No oak aging  
Alcohol: 13.5%  
Wine Maker: Miguel  
Established: 1989

This **Godello** is the main wine produced at the bodega. It is fermented in stainless steel tanks and is then decanted off its lees into another tank in order to relax for a few months before bottling. Once bottled, again it rests until the winemaker finds it to be drinking appropriately for release to the market. Pale yellow in color, the wine exhibits aromas of lemon and other citrus fruits along with some floral notes and a touch of nuttiness. In the mouth, it is clean and crisp with strong acidity. The finish is long and full with elements of stone fruits, citrus, and some nice minerality. A great accompaniment to all kinds of shellfish.

**88pts** *Stephan Tanzer's International Wine Cellar 10/12* – 'Pale gold. Smoky, lees-accented aromas of lemon pith and quince, with subtle floral and mineral qualities adding complexity. Nervy and tight on the palate, offering bitter grapefruit, quinine and mint flavors and a touch of back-end smokiness. The finish is a bit tight but delivers solid punch and good vivacity.'

**Bodegas Ruchel** is a small, family owned winery that is located in the Villamartín commune of the Valdeorras region. The family farms about 12 hectares of their own vineyards, primarily growing Godello, along with some Mencia to produce small quantities of red wine. The quality of each of their wines is a clear example of their focus on natural farming methods and vinification, as it is very important to Miguel, Amadeo, and the rest of the Bodega. Having produced wine for only a couple of decades, Ruchel is proud to already represent the tradition and style of truly great Valdeorras wine, and has made a very good reputation for themselves throughout the area.

Rumored to be the oldest wine producing region of the Galician Coast in Northwest Spain, **Valdeorras** has a rich history of viticulture, wine-making, and tradition. Valdeorras translates to 'Valley of Gold,' as the Romans mined for gold before they moved forward with planting vines throughout the region. An Atlantic climate yet also influenced by the Mediterranean, the steep hills are loaded with slate, granite, calcareous clay, and alluvial soils throughout the eight major wine producing communes. Add all of this to a complex river system running through the zone (the river Sil), it gives the wines of this 1945 DO a great sense of place. Focusing on the delicious white grape Godello (pronounced Go-day-oh), and the fruit-focused red varietal Mencia (pronounced Men-thee-ah), the wines of Valdeorras are fresh, intriguing, and gaining great popularity for Spain.

