



AILALELO GODELLO DE ALTURA 2024

White Wine



Company	Atlantic Terroirs SL										
Location	Rúa Do Piorno, 11 Vilagarcía de Arousa_ Pontevedra, Galicia. Spain www.ailalawine.com										
Owners	Inma Pazos, Miguel Montoto.										
Winemaker	Inma Pazos.										
Grapes Origin	Single vineyard isolated in the mountains, very well ventilated, exposed to the South, 400 m above sea level with 30-year-old vines.										
Soils	Granitic sands. Sábrego.										
Varietal Breakdown	GODELLO.										
Orography	Terraces (socalcos) & smooth slopes.										
Vintage	2024: After a spring that was the wettest in Galicia in the historical series (1961), it was to be expected that there would be a high risk of mildew, which fortunately was adequately contained and did not cause significant damage. The summer began with a wet June as well, but July and August were warm and dry (fifth warmest August since there are reports) with the grapes reaching optimal phenolic ripeness and an excellent balance with acidity, because the plants were very vigorous thanks to the spring rains and resisted the summer perfectly. We started the harvest at the exact moment to bring the earliest varieties at the ideal time and progressively continue harvesting before the rains at the end of September. Ripe, very floral and fruity reds and super aromatic whites define this excellent vintage.										
Winemaking	Grape selection in vineyards and sorting table. Temperature controlled from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees until bottling with frequent stir. 10 months. Bottled in Flower Day in January 2025. Vegan Friendly.										
Analysis	<table><tr><td>%Vol</td><td>13,5</td></tr><tr><td>Reducing sugar (g/l)</td><td>1,40</td></tr><tr><td>Total acidity (g/l)</td><td>7,00</td></tr><tr><td>pH</td><td>3,14</td></tr><tr><td>Total Sulphites (mg/l)</td><td>100</td></tr></table>	%Vol	13,5	Reducing sugar (g/l)	1,40	Total acidity (g/l)	7,00	pH	3,14	Total Sulphites (mg/l)	100
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Production (nº Bottles)	1.600 of 75 cl.										
Format	Cases of 6x75 cl.										
Label Explanation	Ailalelo is a Galician word, used in traditional folklore that has clear Celtic origins. It does not have a direct translation; it is a cry of joy and fun. Ailalá! Ailalelo!, is sung and shouted when good moments are shared between friends. (The Galician ¡Olé!).										
Servicie & food pairing	Tª: 9ºC. Dishes of suckling lamb, suckling pig or other lean meats. Roasted Vegetable Coke, Pizza and Pasta. creamy cheeses.										
Scores	Robert Parker WA_Jul25: 93+ ; James Suckling_Jul25: 91 ; Guía La Semana Vitivinícola 2025: 94 ; Guía Vivir el Vino 2026: 93 ; BethWillard-TimAtkinsMW_Mar25: 94 (2022); Vinous_Mar25: 92 (2022); James Suckling_Jul24: 92 (2022); Guía Peñín 2024: 91 (2022); Guía De los vinos y destilados de Galicia 2025: Gran Oro (2022)										
Tasting Notes	It shows a green hue with a golden tinge. It opens with notes of baked apple, petit fours and subtle hydrocarbons, with a hint of vermouth. Indulgent and intense, it combines elevated acidity, good concentration and moderate alcohol. Creamy and plush, it delivers richness and balance on the palate. (Joaquín Hidalgo, Vinous, vintage 2022).										