



ADEGA O CASAL

RUBIÁ • VALDEORRAS

Winemaker: Jose Luis Murcia Sotos

Founded in 2000 by five partners sharing the ideal of capturing the true varietal and optimum expression of the indigenous Godello and Mencía grapes. Starting with inherited family plots at high elevation near the village of Rubía, vineyard area has gradually extended to the current six hectares (15 acres). 30% of the vines are 25 years of age or greater, the remainder are 7 years old; almost all are trellised with double-cordon pruning. The estate eschews both contact and systemic herbicides. Grapes are destemmed with fermentation beginning at 2 days and devatted 10 days later. Yields are kept low to assure concentration and mineral character.

The estate completed a new winemaking facility in time for the 2008 harvest, yielding barely 10,000 bottles of Mencía and 8,000 of Godello.

Meaning '*mineral valley*', Valdeorras has been prized since Roman times for precious metals, remaining even now a significant source of slate for the building industry. The Romans cultivated Godello, among the first vitis vinifera grapes to evolve in Spain and perhaps Albariño's sole competitor for top honors among Spanish noble white varietals. Valdeorras is the Galician counterpart to Bierzo in neighboring Castilla y León. As in Bierzo, Mencía and Godello are the principle varietals, although Valdeorras' more Atlantic climate and lighter slate/granite soils elevate the character of Godello while providing Mencía a unique vibrancy reminiscent of a top Chinon.

CASAL NOVO GODELLO

Tanzer's IWC on the 2008: **90 points** "Pale yellow color. Lively citrus and pear skin aromas are complicated by notes of lemon thyme, anise and talc. Firm and juicy, offering zest lime and orange peel flavors and an undercurrent of spicy minerals. Finishes dry, with very good clarity and lingering spiciness. This wine would work well with raw shellfish."

CASAL NOVO MENCÍA

Unoaked, this deep, concentrated, inky-purple Mencía offers effusive aromas of ripe red fruits and minerals.

Parker's Wine Advocate on the 2007: **91 Points** "The unoaked 2007 Casal Novo Mencía is purple-colored with an expressive perfume of cherry, black raspberry, and earth notes. This leads to a medium-bodied, smooth-textured wine with plenty of spicy red fruit flavors, excellent depth and concentration, and a finish with no hard edges. Drink this pleasure-bent wine over the next four years."

Thank you for your time and for your interest in Connoisseur Wines.

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