

PEPA PORTER

Brand: *Pepa Porter*

D.O.: *Monterrei*

Type of wine: *White*

Variety: *Godello 100%*

Alcohol content (% vol.): *13*

Total acidity (g / L Tartaric): *5.4*

The Godello Pepa Porter is the result of a careful work in the field and the rest in the winery for 4 months on fine lees, by using the best Godello grapes.

The area is subject to hot and dry summers, as well as to pretty cold winters. These wines come from autochthonous vines that adapt very well to the soils of the Monterrei region.

Three types of soils are present: slaty and schistose soils, ideal during dry seasons; granitic and sandy, which come from the degradation of the granitic rocks and present a low pH; and sedimentary, which are quite complex soils due to the mixture of materials.

COLOUR

Pale white wine with lemony reflections, clean, transparent and brilliant, good tear.

NOSE

Clear nose with a marked fruity character, citrus, white and stone fruits, as well as light floral touches.

PALATE

Wide and glyceric palate, fresh and smooth. Round and slightly sweet-toothed. Well balanced, medium structure and long aftertaste.

FOOD PAIRING

Ideal with intense aromas of the sea, rice and pasta, mild and fruity cheeses.

Serving temperature: 8 – 10 °C.



“The most modern Godello, has a refined style and a vibrant spirit”

LOGISTICS

Box contains: 6 bottles

EAN code Bottles: 8437017813132

EAN code Box: 18437017813139

Box Measures: 30.2 x 24.8 x 17.4 cm

EURO PALLET

Number of Bottles: 576

Total number of boxes: 96

Pallet Measures: 1.20 x 0.80 x 1.60 m

Pallet Weight: 765 Kg

CONTACT

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