

BODEGAS AVANCIA

Bodegas Avancia lies snuggled in the state dominant mountainsides of Valdeorras, high above the Sil River. Named for the extensive gold mining that the Romans conducted in this area, Valdeorras is home to the finest terroir for growing two of Spain's most important indigenous grapes — Godello and Mencía.



2015 CUVEE DE O GODELLO

90 Points – Robert Parker, The Wine Advocate
 90 Points – Wine Enthusiast

D.O:
 Valdeorras

Varietal
 100% Godello

Winemaking
 Hand-harvested and stored in small baskets, 20% of the wine fermented with indigenous yeast in used French oak puncheons and demi-muids. The rest of the wine is fermented in stainless steel.

Aging
 8 months sur lie; 20% French oak, 80% stainless steel with battonage

Production
 2,500 cases approximately

The freshest expression of the Valdeorra's unique state soils and indigenous clones of Godello. Sur lie aging and used large format barrel fermentation impart a weight and complexity that sets it apart.

List: \$179.95 **Sale:** \$143.96

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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