

ATLANTIS

by Maetierra

ATLANTIS GODELLO 2024

Fine and delicate, floral and silky.

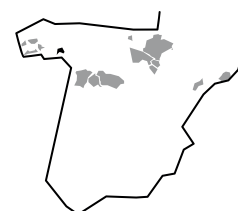


ORIGIN

In our eagerness to explore, in 2014 we began a journey in search of the areas with the greatest potential for white wines in Spain. Raúl Acha, technical director, and Richi Arambarri, our CEO, set their sights on the north, on those DOs that stand out for their freshness, as they are strongly influenced by the Atlantic climate.

For the Atlantis collection, the selection included four small regions with little international projection but with extensive history and ample capacity to compete with the best white areas in the world: Rías Baixas, Ribeiro, Valdeorras and Txakoli de Álava. There we produce the four Atlantis wines using native varieties: Albariño, Treixadura, Godello and Hondarrabi Zuri.

The Godello de Valdeorras was for us the discovery of one of the most interesting varieties in Spain, as regards white wines to elaborate a more complex and structured, more gastronomic wine.



D.O. Valdeorras



AWARDS

Silver Medal
Mezquita Awards
2015.
2014 vintage.

91 points
Guía Peñín 2022.
2019 vintage.



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TECHNICAL INFORMATION

Varieties: Godello.

Vineyard: Goblet vine training system, old vineyards, located between 400 and 600 meters above sea level with an average gradient of 20% to 40%.

Harvest: Manual harvest of selected grapes in September.

Winemaking: The grapes are softly pressed with pneumatic press. Controlled fermentation in vats at low temperature (18°C), to obtain powerful and fresh aromatic profile.

Aging: 3 months of aging on lees in 500 litres French and European oak barrels.

Alcohol Content: 13% Vol.



TASTING NOTES

Colour: Straw yellow color with green edges.

Nose: Medium intense, elegant aroma. Reminiscent of fresh flowers, citrus and minerals. Light aging aromas such as dried fruits and nuts.

Palate: Elegant, well-rounded and original. It has a good balance between body, alcohol and freshness. It has an amazing elegance, harmony and extremely agreeable finish.



2024 VINTAGE

In Valdeorras, the 2024 harvest took place at the usual time under excellent conditions. April frosts had no impact on the vineyards, and although June brought some rainfall, it did not lead to fungal diseases and was well managed. The dry summer encouraged gradual ripening, and the wines stand out for their balance, intensity, and exceptional quality.