



## Audacia 2015, DO Valdeorras “Les 3 Amis”

*Les 3 Amis* is the project of three friends (“amis” in French), all specialists in and passionate about wine. Dominique Roujou de Boubée and Laura Montero are enologists and together they provide the viticulture and winemaking skills. Their passion for Galicia, and their belief in the potential of the region, encouraged them to move to Galicia to live close to the terroir. Franck Massard is the third “ami”; a trained sommelier, now winemaker focusing on sharing and distributing great wines from cooler climates.

### Origin

DO Valdeorras

Parcels: O Cabalín (Viladequinta)

Soils: Clay and sand with decomposed slate (O Cabalín)

Altitude: Between 540 and 630 meters in O Cabalín

Age of the vines: Between 25 and 30 years old

Hand harvested in cases of 18 kg

### Grape Variety

100% Godello

### Technical data

Alcohol content: 14.5%

pH: 3.18

Acidity: 6.8 g/l

### Vinification

Grapes are 100% de-stemmed and gently pressed in a pneumatic press. After clarification the must ferments at 18°C for 8 days.

### Ageing

The wine remains in contact with its lees in stainless steel tanks for 10 months and bottle ageing for around 9 months before release.

### Tasting notes

Audacia 2015 is a wine that, despite its youth, is aromatically very complex. It progressively reveals a combination of white flowers, white bone fruit like pear, apple compote, citrics and a hint of dried fruit. On the palate is clean, complex and fresh provided by a good acidity. Audacia is very pleasant and lingering. This is the identity of Godello grown on slate soil.

### Ageing potential

Audacia 2015 is already very expressive and enjoyable. It will develop its own personality within the next 2 - 4 years.

We recommend decanting and serve at about 8°C.

