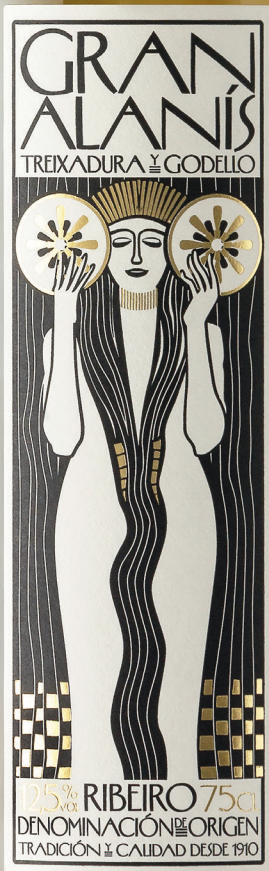


GRAN ALANÍS

TREIXADURA Y GODELLO

D.O. Ribeiro
12,5% VOL

On its label, a woman allegorically represents the Galician land through which the Miño River flows and who holds Treixadura and Godello in each hand, which are the grape varieties with which this Ribeiro is made. Treixadura and Godello, are two of the most appreciated autochthonous grapes that achieve all their peculiarities by being cultivated in valley vineyards under the influence of the Miño, Avia and Arnoia rivers.



DELICATE
AND SUBTLE

GRAN ALANÍS

D.O. Ribeiro

TREIXADURA Y GODELLO

Elaborated by Bodegas Alanís, winery which belongs to Bodegas Gallegas group with more than 60 years of history and passion for wine. This winery was founded in 1910 and is one of the oldest in the Ribeiro appellation. The close **work with local winegrowers** and the **scarce mechanization** of the land contribute to the preservation of the wine-growing tradition of the area, as well as to the control of the grape from the vineyard to the winemaking.

Our vineyards are located in an area **where two different climates characteristics converge**: atlantic climate, due to the short distance to the coastal areas and the connection with them through the Miño, Arnoia and Avia rivers that bathe the farmland of our vineyards and the continental climate characterized by a significant thermal difference between day and night, **which favors slow maturation while respecting the aromatic component and natural freshness typical of our ribeiros.**



SUITABLE
FOR VEGANS

TASTING NOTES

A PLEASURE FOR THE SENSES

Highlights nuances of pear and apple and flowers. Very characteristic for its freshness typical of the Treixadura variety and great delicacy and body thanks to the Godello grape.



CARACTERISTICS

Tannin



Sweetness



Body



Acidity



Serve at: 8°C-11°C

APPEARANCE



PERFECT TO ENJOY WITH...

- Pasta salad.
- Turkey and vegetable brochette.

