

# BODEGAS PRIETO PARIENTE

## O CHAN 2024

From a Godello vineyard, planted on a mountainside in El Bierzo, we have extracted the essence of the variety in this area, creating an aromatic, silky wine with character and its own identity.

### VARIETY

It is a single-varietal Godello wine.

### VINEYARD

The grapes come from a vineyard planted on a mountainside, north-facing slope, at 607 meters altitude, on Cerro Carrapito, in the town of Cabañas Raras, El Bierzo.

Soil composed of Schists and Slates. Shallow, moist brown soils, with a loamy-clay texture, of moderate stoniness. Poor soils where the Godello variety expresses its full potential, and the cool microclimate derived from its geographical location and orientation maintains the desired freshness.

Year of vineyard planting: 1986.

Yield: 6500 kg/ha.

### WINEMAKING PROCESS

Alcoholic fermentation in stainless steel tanks and used 500-liter French oak barrels.

### TASTING

Aromatic intensity of white fruit and citrus fruits that emerge from the expression of acidity. Elegant nose with a slight mineral touch. A wine with angular acidity, tense, and with a saline texture. Wine with volume and flavorful.

### GASTRONOMY

Due to its finesse, intensity of aromas, and complexity, O Chan is a perfect wine to pair with flavorful fish, seafood, white meats, and a wide variety of cheeses.

*Alcohol content: 13% Vol.*

