

BODEGAS PRIETO PARIENTE

O CHAN 2025

From Godello vineyards planted on mountain slopes in El Bierzo, we have captured the essence of this variety in the region, creating an aromatic, precise wine with character and its own identity.

VARIETIES

This is a single-varietal Godello wine.

VINEYARD

The grapes come from vineyards planted on mountain slopes, north-facing, at 607 metres of altitude, on Cerro Carrapito, in the village of Cabañas Raras, El Bierzo.

Quartzite and slate soils. Moist brown soils, shallow, with a loam-clay texture and moderate stoniness. Poor soils where the Godello variety expresses its full potential, while the cool microclimate derived from its geographical location and orientation preserves the desired freshness.

WINEMAKING

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

TASTING NOTES

Aromatic intensity of white fruit and citrus notes arising from its vibrant acidity. Hints of hay and spices. Elegant nose with a subtle mineral touch. A wine with sharp, angular acidity, tense structure, and a saline texture. Full-bodied with a silky finish.

FOOD PAIRING

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

Grado alcohólico: 12,5% Vol.

