

AVANCIA

BODEGAS AVANCIA
D.O. VALDEORRAS

JORGE ORDÓÑEZ
SELECTIONS



History

D.O. Valdeorras lies wrapped around the Sil River as it meanders through the slate mountains of the interior of Galicia, bordering D.O. Bierzo and the province of León. Valdeorras is named for the significant mining for gold that the Romans carried out there. (Val-de-Orras roughly translates to "Valley-of-Gold" in Latin) Nowadays, the economy is centered around slate mining, with over 80 companies extracting slate from the mountains. This slate is the main component of the vineyards' soils. The phenomenal white grape Godello, which was almost extinct at the end of the 1980's, is indigenous to Valdeorras. For 10 years in the 1990's, Jorge was the only importer of Godello in the United States. Jorge always dreamt of founding his own winery in Valdeorras, and Bodegas Avancia was founded in 2007 as the result of that dream. Avancia champions the Godello variety, a unique grape whose old clones produce extremely small berries. The winery is located in O Barco de Valdeorras.

Vineyard

Avancia Godello is produced from a single vineyard called Aeiroá in the tiny town of Raxoá. This spectacular head-trained, dry farmed vineyard was planted between 1904 and 1910 and is an intermixed planting of Godello, Mencía, and a handful of other indigenous Galician varieties. Aeiroá is oriented to the northeast, overlooking the Sil River. This orientation protects the vineyard from the Sun's harsh rays in the summer, making it a particularly cool site. The decomposed slate soils are intermixed with quartz and provide a phenomenal minerality to the wine, while the 30° inclination of the site provides phenomenal water and air drainage. This vineyard is planted with the most original clones of these Galician grapes, and the bunches and berries are tiny. These small berries produce wines that are phenomenal for ageing. This is the second oldest vineyard used for the export market in Valdeorras.

Winemaking

The hand harvested grapes are rigorously sorted at the winery and pressed in a small pneumatic press. The juice is transferred to 500&600L French puncheons and demi-muids for fermentation. 25% of the barrels are new and 75% are two through five vintages old. The barrel room is kept at low temperatures to ensure a gradual fermentation. The wine does not undergo malolactic fermentation and is aged sur lie for 10 to 12 months depending on the vintage. The combination of extremely high quality barrels, sur lie ageing, and original clones of old vine Godello assimilate to produce an extremely ageable wine

Press

2015 92pts Robert Parker Wine Advocate
"Avancia is certainly the top producer of this intriguing and delicious dry white."

2015 91pts Michael Schachner Wine Enthusiast

