OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

A Portela Blanco



Godello, the flagship white grape of the DO Valdeorras, perfectly embodies its distinctive terroir. Renowned for its balance of freshness, minerality, and complexity, Godello wines range from crisp and clean to rich and textured. A Portela Blanco comes from DO Valdeorras, known as the “gateway to Galicia,” a region historically noted by the Romans for its ability to grow olives so far north. Valdeorras enjoys a unique climate—warmer than its western neighbors, protected by mountains from Atlantic winds, yet cooler than Bierzo to the east, shielded from hot Continental air.

Winemaker Alberto Orte crafts A Portela Blanco from a single vineyard at high elevation, planted in slate and granite soils. This combination of altitude, soil, and moderate climate results in an elegant, mineral-driven Godello with vibrant fruit character and precise, refreshing acidity.

WHAT MAKES THIS WINE UNIQUE?: A Portela Blanco is a wine crafted for long life in the bottle. Produced from a single vineyard in the elevated town of Larouco, in Valdeorras, it reflects the perfect balance between purity, freshness, and age-worthiness.

GRAPE: 100% Godello

PAIRING SUGGESTIONS: A Portela Blanco pairs beautifully with a wide range of dishes, thanks to its balanced minerality and crisp acidity. It complements seafood, particularly grilled fish, shellfish, and ceviche. It also works well with light pasta dishes, creamy risottos, and soft cheeses like goat cheese or brie. For a more adventurous pairing, try it alongside charcuterie or tapas featuring Iberian ham.

VINIFICATION AND AGING: The grapes for A Portela Blanco undergo wild yeast fermentation, and then it is aged for 14 months in a combination of steel tanks and French oak barrels (2,000 L steel tank and 228 L barrels), which adds subtle complexity and depth to the wine. The use of natural yeast and minimal intervention allows the characteristics of the Godello grape to shine through, creating a wine that is both refined and expressive.



LOCATION, SOIL, CLIMATE: A Portela Blanco is grown in the picturesque mountain town of Larouco, located at an altitude of 500 meters (1,640 feet) in the Valdeorras DO, often called the "Gateway to Galicia." The vineyards are planted on slopes of clay, granite, and slate soils, which impart a distinct mineral quality to the wine. Valdeorras enjoys a unique climate—protected from the harsh Atlantic winds by surrounding mountains, while also shielded from the hot, dry Continental winds. This results in cooler temperatures than nearby regions, with an average temperature of 64.4°F from April to October, one of the lowest in Spain, ensuring the grapes maintain their freshness and vibrant acidity.



TASTING NOTES A Portela Blanco offers aromas of citrus, green apple, and floral notes, with a mineral edge reflecting its elevated terroir. On the palate, it features refreshing acidity, crisp green fruit, and a hint of stone fruit. The clean finish is marked by lingering mineral and saline notes. Its vibrant, mineral-driven profile suggests excellent aging potential, evolving in complexity over time.

ALCOHOL CONTENT: 13%

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