



FRANCK
MASSARD



AUDACIA, 2016

Galicia, DO Valdeorras

Les 3 Amis is the project of three friends (“amis” in French), all specialists in and passionate about wine. Dominique Roujou de Boubée, Laura Montero and Franck Massard. Dominique and Laura are a couple and highly skilled oenologists based in Galicia. Their passion for Galicia, and their belief in the potential of the region encouraged them to move to Galicia to identify the best vineyards.

Origin

D.O Valdeorras. Parcel: O Cabalín (Viladequinta) entre 540 y 630 meters.

Grape Variety

100% Godello

Age of the vines

Between 25 and 30 years old planted on clay and sand with decomposed slate.

Technical data

Alcohol content: 13,5% ; Acidity: 6,9 g/l ; PH: 3,17 ; Harvest: Manual.

Care undertake on the vineyard and vinification

Grapes are 100% de-stemmed and gently pressed in a pneumatic press. After clarification the must ferments at 18°C for 8 days.

Ageing

The wine remains in contact with its lees in stainless steel tanks for 10 months and bottle ageing for around 9 months before release.

Tasting Note

Audacia 2016 is a wine that, despite its youth, is aromatically very complex. It progressively reveals a combination of white flowers, white bone fruit like pear, apple compote, citrics and a hint of dried fruit. On the palate is clean, complex and fresh provided by a good acidity. Audacia is very pleasant and lingering. This is the identity of Godello grown on slate soil.

Awards

Audacia 2015: 91 Puntos Andreas Larsson, Blindtasted 2017.