

A Dynamic Duo of Sassy Spanish White Wines

March 2, 2016

10:29 AM MST



View all
5 photos

The Castelo do Papa Godello 2014 is round and full-bodied, with an herbal and mineral streak.

Patricia Decker

Springing from the lush green northwest corner of Spain, these two striking white wines over-deliver on aromatic freshness and palate intrigue. Godello, the new kid on the block, echoes some of the charms of well-known Albariño, yet has its own identity. Both are from Galicia, with Godello found mostly in Valdeorros, while Albariño's home is in Rías Baixas. Both have a mineral streak and cheeky acidity, which makes them excellent food pairing wines. Yet, Godello is richer, with an herbal streak while Albariño channels citrus-laced stone fruit. This pair of wines exemplify the best of the region, smooth and complex, mouth filling with good structure, and offer incredible bang for the buck.

Godello is a superstar among [Spanish white wines](#), fabulous as a straight varietal but also blends well with other grapes. Resurrected from the brink of extinction in the 1970's, this high quality grape is reminiscent of Chardonnay, in the sense that it is versatile, ages well, and reflects the winemaking methods in its bouquet and palate. It makes a rich and aromatic [wine](#), full bodied yet with juicy acidity, which makes it a lively companion to food, especially seafood.

The **Castelo do Papa Godello 2014**, made from the top 20% of Ladera Sagrada's estate organically grown grapes, is juicy and mineral, with aromas of lime zest, jasmine, ginger, and herbs. The full, round body is balanced with bright acidity, and smoky mineral-inflected flavors of citrus, apple, and pear flavors linger with a floral note. Sip after sip, this wine captivates with its weight and complexity, and begs for food. Paired with a wild swordfish steak, sautéed in butter and herbs, it's vibrant character made it unforgettable, an excellent value at \$17.

The fashionable **Albariño** has been a trendsetter, shining the spotlight on Spain's white wines. Flashing a full body, aromatic and high acid, it's citrus and stone fruit flavors make it a popular thirst quencher. Compared to Riesling for its acidity and minerality, to Viognier for its fleshy peach/apricot character, and to Pinot Gris for its floral bouquet, Albariño is mostly soft and round, with the degree of structure and minerality dependent on where it is grown. The best ones are tangy and mineral, with persistent flavors that linger.

The best ones are tangy and mineral, with persistent flavors that linger.

The **Vionta Albariño 2013** is smooth and fruity, with a nose of tropical fruit, melon, and green apple. With a medium full body that reveals a round structure, which came from 70% of the grapes macerated on its lees, it is well balanced in relation to the high acidity of the vintage. Ripe peach flavors linger on the palate, with an aromatic, lemony, and slightly bitter finish. Also an excellent food pairing wine, Vionta goes well with seafood, poultry, and vegetable dishes, and retails for \$15.

Do your own comparison of Godello and Albariño, these two beauties are a good introduction to the world of Spanish white wines, good value with an intriguing flavor profile!



Patricia Decker



Patricia Decker

Burbank Wine Shopping Examiner

© 2006-2015 AXS Digital Group LLC d/b/a Examiner.com