MAR DE FRADES
VIÑEDOS ATLÁNTICOS

FINCA LOBEIRA GODELLO 2024

A WINE OF LANDSCAPE AND DISTINCTIVE ENERGY



"With Finca Lobeira, ça very pure character is born, with a touch of wild mountain and a touch of waves and sand. Rooted in granite, surrounded by forest and very close to the sea that gives us life."

Paula Fandiño
Winemaker at Mar de Frades

ANALYTICS DATA

COLECCIÓN PAISAJES ATLÁNTICOS

WINE in MODERATION
CHOOSE | SHARE | CARE

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D.O. RÍAS BAIXAS



THE VINEYARD

Monte Lobeira is a striking granite outcrop rising to 293 metres above sea level, overlooking the Salnés Valley and the Ría de Arousa. On its northern slope lies a secluded vineyard sanctuary set among woodland, where the Galician variety Godello is cultivated on trellised vines.

This 7.97-hectare estate vineyard, planted in 2004, sits at 139 metres above sea level in a sheltered valley on Monte Lobeira's northern flank, surrounded by pine and eucalyptus forest. The site provides natural protection and a distinctive granite subsoil that shapes the wine's character.

2024 Climate Data:
Annual rainfall: 1,675 mm
Annual sunshine: 2,207 hours
Average temperature (at 1.5 m): 16.2 °C

Harvest date: 13 September 2024

THE 2024 GROWING SEASON

Heavy autumn rainfall delayed cultivation, while unusually high temperatures slowed the lignification of the vines. Leaves remained on the vines well into December, marking the wettest and warmest autumn since records began. Pruning was carried out in the second half of February.

Budburst came early, before the arrival of spring, and by April the shoots had already outgrown the trellis. May and June were decisive: persistent rainfall accompanied flowering and fruit set, resulting in one or two clusters per shoot—the ideal balance to ensure even ripening.

Ripening began in late July. Gentle, well-timed rainfall, combined with long daylight hours and warmth, favoured slow and even ripening. Acidity fell steadily as sugars reached ideal ripeness, while the aromas became more defined and expressive. In the days leading up to harvest, the already rich and expressive crop came beautifully into balance. The Godello was harvested on 13 September at 20 °C. Bunches were hand-picked at peak aromatic maturity and carefully transported to the winery in small crates.

WINEMAKING

On the day of harvest, the grapes were rapidly cooled and sorted on a selection table, with 94% approved for vinification. The selected clusters were gently pressed, and only the free-run juice—pure and expressive—was retained for fermentation in stainless steel tanks.

Fermentation began with indigenous yeasts naturally present on the grape skins. Temperatures were carefully controlled between 16–20 °C to enhance aromatic precision and finesse. After fermentation, the wine was racked off the gross lees and left to mature on its fine lees. Throughout the winter, bâtonnage was carried out every fortnight for fourteen months, adding texture, depth and a rounded, creamy mouthfeel. Five per cent of the wine was matured in French oak barrels on its lees for five months. The wines were then blended and left to age in bottle for a further four months before release.