

**2006 Costelo de Papa Godello**  
**Ladera Sagrada**  
**Valdeorras, Spain**

### ***General Information***

Ladera Sagrada was founded in 1920, and the current owner and winemaker is Jose Sotos. The property contains 62 acres of vineyards dedicated to the traditional and indigenous Godello and Mencía grapes.

Ladera Sagrada is located in the Valdeorras area of Galicia, or “Green Spain,” in the far northwest part of the country where the lush greenery and beautiful coasts give its name. Although overshadowed by the more popular Albariño white wines, particularly in Rias Bixas, the Valdeorras area covers 3,296 acres of vineyards where the indigenous white grape Godello produces exciting wines. Valdeorras is one of the coolest parts of Spain; however, the proximity to the Atlantic Ocean moderates the temperatures and provides for a longer ripening period resulting in aromatic, fresh and lively wines.

The Papa Godello label illustrates an Hórreo – a granary (a storehouse for grain, animal feed or other food) built in wood or stone and raised from the ground by pillars to avoid rodents from entering. Hórreos are mainly found in Galicia and other parts of northwest Spain.

**Retail Price = \$16.50 btl**

**Wine Club Re-Order Price = \$14.85 btl**

### ***Wine Profile***

The relatively unknown grape of Godello has brought recent attention to the Valdeorras area of rolling hills and sweeping mountains. The Papa Godello demonstrates the variety’s best qualities of fresh aromatics, crispness, tangy pear and green apple flavors with a touch of earthiness and mineral in the finish.

**Suggested Recipe:** Seafood Risotto

**Other Food Pairing Ideas:** The freshness of Godello is similar to Albariño, making it a perfect partner to the foods of northwest Spain, especially shellfish, seafood and other Mediterranean dishes. Try also with spicy fish dishes, sushi, roasted vegetables, appetizers, lobster, ham and salads.

### ***Technical Data***

**Varietal Composition:** 100% Godello

**Vineyards:** Godello Parcel. The vineyard is 37 acres consisting of 25+ year old vines at an altitude of 1,749 feet.

**Soil Composition:** Slate, granite and clay on its subsoil with 15% slopes

**Aging:** Stainless Steel, no oak, no malolactic fermentation

**Alcohol:** 12.5 %

**Production:** 1,800 cases produced – 950 imported into the U.S.

## *Seafood Risotto*

### **Wine Pairing: Papa Godello**

#### ***Ingredients***

4 cups hot fish or shellfish stock  
\_ cup unsalted (sweet) butter  
2 shallots, chopped  
2 garlic cloves, chopped  
1\_ cups risotto rice (It is essential to use proper risotto rice, such as arborio or carnaroli for this dish. It has a wonderfully creamy texture when cooked but still retains a “bite”.)  
2/3 cup dry white wine  
\_ tsp powdered saffron, or a pinch of saffron threads  
14oz mixed prepared seafood, thawed if frozen (ready-prepared, frozen seafood mixtures, which include prawns, squid and mussels, are ideal for making this quick and easy dish)  
2 tbsp freshly grated Parmesan cheese  
2 tbsp chopped fresh flat leaf parsley, to garnish  
Salt and ground black pepper

#### ***Preparation***

1. Pour the fish or shellfish stock into a large, heavy pan. Bring it to a boil, then pour it into a large, heatproof jug (pitcher) or bowl and keep warm.
2. Rinse out the pan just used for the fish or shellfish stock. Melt the butter in the pan, add the shallots and garlic and cook over a low heat for 3-5 minutes, stirring occasionally, until the shallots are soft but not colored. Add the rice, stir well to coat the grains completely with butter, and then pour in the dry white wine. Cook over a medium heat, stirring occasionally, until the wine has been absorbed by the rice.
3. Add a ladleful of hot stock and the saffron, and cook, stirring continuously, until the liquid has been absorbed. Add the seafood and stir well. Continue to add hot stock a ladleful at a time, waiting until each quantity has been absorbed before adding more. Stir the mixture for about 20 minutes in all until the rice is swollen and creamy, but still with a little bite in the middle.
4. Vigorously mix in the freshly grated Parmesan cheese and season to taste, then sprinkle over the chopped parsley and serve immediately.

Serves 4

One-Pot, Slow-Pot & Clay-Pot Cooking - Jenni Fleetwood