



Ken's Wine Guide

- Home
- Entire Current Wine Guide
- Red Wine Reviews & Ratings
- White Wine Reviews & Ratings
- Rose Wine Reviews & Ratings
- Dessert Wine Reviews & Ratings
- Champagne & Sparkling Wines
- Collectible Wines > \$50
- Wine Region Search
- Winery Search
- State or Country Searches and More
- Ken's Wine Rating System
- Ken's Wine Guide.com Blog
- Wine Videos with Ken
- Latest Ken's Wine Guide Newsletters
- Ken on WBZ's Connoisseurs Corner

Wine Reviews and Cases

- Value Wines Priced \$9-\$16
- Wine and Food Pairings
- Organic Wines
- Ken's 2016 Wine Expo Picks
- Ken's Favorite Red Wines Priced \$17-\$49
- Ken's Favorite White Wines Priced \$17-\$49
- Ken's Favorite Collector's Wines Priced >\$50
- Ken's Wine Reviews & Ratings
- KWG Blind Tasting Panel Reviews
- Top 100 Wine Guide Scores
- Top 50 Collectible Wines
- Last 100 Wines Added To Site
- Subscribers Virtual Wine Reviews

Wine Tips & Topics

- Wine Tasting Tips
- Wine Shopping Tips
- Choosing From The Wine List
- Ultimate Wine Tasting Prep List
- Destinations For Wine Lovers
- Wine Books and DVDs
- Wine Gifts & Wine Accessories
- Vintage Charts
- Ken's Wine Cellar Consulting
- Choosing Wine For Your Wedding
- Building a Wine Cellar
- Wine Gift Baskets
- Wine Glossary

2015 Losada Spanish White "Godello"

Winery: [Losada](#)

Vintage: 2015

Wine Name/Vineyard: "Godello"

Wine Category: [Spanish White](#)

Grape blend: 100% Godello

Region: Bierzo

State or country: Spain

Price: \$28

Cases produced: 300

KWG Score: 91.3 (based on 3 reviews)

Ken's Wine Rating: Very Good+ (90)

Review date: March 20, 2017

Wine Review: This dark yellow colored Godello opens with a very fragrant pineapple, ripe strawberry and kiwi bouquet. On the palate, this wine is full bodied, slightly acidic, rich and fully coats your mouth. The flavor profile is a mineral infused Bosc pear with notes of almond and oak. I also detected hints of white grape juice and lager beer. The finish is dry and its flavors linger and last for quite a while. This Godello is food friendly and warrants rich foods. I would pair with a seafood casserole. Enjoy - Ken

Winemaker Notes: 100% Godello from rare old bush-pruned vines on steep slate slopes. Partially fermented in 500-liter French oak, the remainder in stainless steel with six months of less contact. Intense ripe floral/citric nose, dense and persistent structure on the palate, lingering mineral finish.

Organic status: not organic

[Ken on Google+](#)

Buy it: Use [1000 Corks](#) to find stores that sell [Losada 2015 Godello](#).



SHARE