



Bodegas Valderroa

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By [Josh Reynolds](#)

[2005 Bodegas Valderroa Val de Sil Godello Valdeorras](#) **88**

(\$18) Pale gold. Fresh, mineral-driven scents of honeysuckle, pungent herbs and citrus zest. Firm and tightly wound, offering a complex mix of citrus and herb qualities, especially anise. Fleshes out and gains sweetness on the finish, which picks up a note of talc.

[2005 Bodegas Valderroa Pedrouzos Godello Valdeorras](#) **91**

(\$70; for 1.5 liters) Light gold. Intense pear and peach aromas, with a leesy, honeyed quality adding depth and power. Fleshy in texture, with a strong spice note accenting the ripe pear and baked apple flavors. Spices and succulent herbs build on the finish. Impressive Godello, but there are just 120 magnums for the country.

[2004 Bodegas Valderroa Pezas da Portela Godello Valdeorras](#) **91**

(\$40) Light gold. Rich, almost honeyed aromas of ripe peach, apple and pungent flowers. Concentrated, powerful flavors of peach, pear and apple are joined on the finish by building spice character. This deep wine offers a fascinating interplay of fruits, minerals and spices, not to mention wonderful balance and an almost cool restraint. The vines here are reportedly over 90 years of age. (European Cellars, Charlotte, NC)

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