

MAURO

GODELLO

2018

VINEYARDS

Plantation with selected native clones in different vineyards of Villafranca del Bierzo. These plots are located 700 meters above sea level on very poor soils of sand, broken slate and stones of alluvial formation.

VINTAGE

The vines sprouted around the usual dates, during the first days of April, and flowering ended in mid-June with a heterogeneous fruit set after abundant spring rains. Grape harvesting took place on 11 September, with dry weather after a cool and wet summer.

PRODUCTION AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8°C for 12 hours in order to expand the aromatic range. After a light settling, the alcoholic fermentation began in 500 litre barrels, where the wine remained in contact with its fine lees for 10 months until bottling in July 2019.

TASTING

A clear Atlantic profile. Incisive and elegant, with a nose of notes of lime, white flowers and fine lees. Perfect balance between wood and fruit in a dense, vertical and earthy ensemble.

PRODUCTION

8,563 bottles, 353 magnums and 20 double magnums.