

# MAURO

## GODELLO

2014

### VINEYARDS

Planted with native clones using massal selection in the vineyards of Los Musicos and El Rosal in Villafranca del Bierzo. Both parcels are located at 700 meters altitude on a patchwork of soils, poor, sandy, stony and loose slate. The training of the vines on the trellis is via double cordon.

### VINTAGE

Winter and spring were rainy with mild temperatures from April and water reserves in the soil which favoured bud burst. A hot summer brought forward flowering and veraison, which led to an early harvest on 6th of September, two weeks earlier than in 2013, with firm skins and excellent acidity.

### PRODUCTION AND AGING

An overnight stay in cold storage with a posterior de-stemming, crushing and cold maceration for 12 hours. Pressing and racking the night before passing the must to new and used barrels of 500 litres where fermentation took place until 15th December. Mauro Godello 2014 was bottled in June 2015 after 9 months of aging on its lees.

### TASTING NOTES

Distinguished and mineral with varied nuances on the nose: white flowers, citrus and iodized characteristics. Fibrous, broad, crisp texture and great length with all the class to age for years.