

MAURO

GODELLO

2017

VINEYARDS

Planted with selected native clones on different estates in Villafranca del Bierzo. These plots are located at 700 metres above sea level on very poor soils of sand, broken slate and large stones of alluvial formation.

VINTAGE

Vintage was characterized by low rainfall and lower yields due to spring frosts. Sprouting and flowering were brought forward due to a cycle of mild temperatures that concluded with an early harvest and full maturation on 23 August.

PRODUCTION AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8°C for 12 hours to increase 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 2018.

TASTING NOTES

Exuberant, unctuous, with greater opulence and volume than in previous years, maintains tension, aromatic richness and depth.

PRODUCTION

6,422 bottles and 200 magnums.