

MAURO

GODELLO

2019

VINEYARDS

Planted with selected autochthonous clones on different sites in Villafranca del Bierzo. These plots are located at 700 metres altitude on very poor soils of sand, decomposed slate, and stones of alluvial formation.

VINTAGE

Year of low rainfall and mild temperatures. After a dry winter and spring, the summer rains provided the water that the plants required. The end of summer was cool, which favoured the slow and gradual development of the berries, until a full phenolic ripening. With exceptional health of the grapes, a harvest of contained yields began on 9 September.

PRODUCTION AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8° for 12 hours in order to expand the aromatic range. After a light settling, alcoholic fermentation begins in 500-liter barrels, where the wine remained in contact with its fine lees for 10 months until bottling in July 2020.

TASTING

Attractive and restrained ripeness on the nose with profusion of fruit on an aniseed background. Elegant and broad, showing round, fresh and well defined.

PRODUCTION

8,713 bottles, 251 magnums and 15 double magnums.