

MAURO

GODELLO

2016

VINEYARDS

Plantated with selected native clones in the vineyards of Los Músicos and El Rosal in Villafranca del Bierzo. These plots are located at 700 meters above sea level on very poor soils of sand, decomposed slate and large stones of alluvial formation.

VINTAGE

Cycle characterized by a mild, humid and late winter, with frosts delayed until February. An overly rainy spring slowed flowering, but the dry and warm summer favoured perfect maturity and a tranquil harvest on September 12.

PRODUCTION AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8°C for 12 hours in order to widen the aromatic range. After a light static settling, the alcoholic fermentation began in 500 litre barrels, where the wine remained in contact with its fine lees for 9 months until its bottling in June 2017.

TASTING NOTES

Multiple aromatic nuances on a precise and attractive nose. Emphatic structure, unctuous, vibrant.

BOTTLES PRODUCED

5,354 bottles and 200 magnums.