

MAURO

GODELLO

2020

VINEYARDS

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

VINTAGE

Balance defines this vintage. After a rainy and clement winter, spring continued mild and the water supplies in the soil favoured the good growth of the vines. Budding, flowering and fruit set were completed a few days earlier than usual. The grapes were harvested on 29 August with outstanding ripeness.

PRODUCTION AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8°C for 12 hours in order to increase the aromatic range. After a light static racking, alcoholic fermentation began in 500 litre barrels, where the wine remained in contact with its lees for 10 months until bottling in July 2021.

TASTING

Charming nose of white flowers, fine lees and a hint of spices. Magnificent mouthfeel, full, unctuous, with an electric finish.

PRODUCTION

9,885 bottles, 295 magnums and 5 double magnums.