

MAURO

GODELLO

2021

VINEYARDS

Plots planted on different estates in Villafranca del Bierzo and Valtuille de Arriba, located at an altitude of 700 meters on very poor soils of sand, decomposed slate and stones of alluvial formation.

VINTAGE

A year with an Atlantic profile, defined by well-distributed rainfall throughout the cycle and mild temperatures, with moderate highs and lows. The vines sprouted at the end of March, on the usual dates. Flowering occurred at the end of May. After a gradual maturation, the grapes were harvested on August 30.

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 flow. After a slight static racking, alcoholic fermentation began in 500-litre barrels, where the wine remained in contact with its fine lees for 10 months until it was bottled in July 2022.

TASTING

Mineral, sober, with many aromatic layers and limpid fruit. Tension, straightness, juice and measured aging.

PRODUCTION

12,628 bottles, 279 magnums and 5 double magnums.

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