

# MAURO

## GODELLO

2023

### VINEYARDS

Plots planted on different estates in Villafranca del Bierzo and Valtuille de Arriba, located at an altitude of 650 meters on very poor soils of sand, decomposed slate, and stones of alluvial formation.

### VINTAGE

Harvest influenced by the accumulated drought and heat. The autumn and winter rains enabled the plant to withstand the following months, which were much drier, leading to irregular budding. During the month of August, there was a heat wave that altered the cycle, together with occasional rainfall that favoured the recovery of the vines without diluting the concentration. The early harvest began on the 23rd of August.

### WINEMAKING AND AGEING

Delicate crushing of the grapes and subsequent maceration with the skins at 8°C for 12 hours 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 2024.

### TASTING

Primary and varietal character, with attractive aromas of stone fruit and fine hints of lees. Creamy, energetic and persistent on the palate. To be enjoyed from its early years.

### PRODUCTION

15.628 bottles and 253 magnums

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