

MAURO

GODELLO

2025

VINEYARDS

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

VINTAGE

2025 was a year marked by summer wildfires in El Bierzo, although they did not affect the quality of the grapes. Less than 600 litres of rainfall were recorded throughout the entire growing cycle, with only 192 litres during the vegetative period—barely 15% of the rainfall accumulated the previous year. Temperatures remained moderate, with no particularly cold periods during any of the seasons. Budbreak began in early April, followed by flowering in the first days of June. The summer was dry and warm and, combined with the limited water availability, this slowed vine development and led to lower yields. Harvest began on 26 August, with Godello grapes characterised by compact bunches and small berries.

WINEMAKING AND AGEING

Once the grapes arrive at the winery, they pass through a sorting table and destemmer. After pressing, the must undergoes a light cold settling in the tank before being transferred to 500-liter French oak barrels, where it remains in contact with its fine lees for 10 months until bottling in July 2026.

TASTING

Delicate, mature aromas on the nose with floral notes and primary fruit undertones. Enveloping, long, and creamy on the palate, with acidity that enhances the finish.

PRODUCTION

18,501 bottles and 251 magnums.

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