

MAURO GODELLO

2022

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

Dry and warm harvest. Rainfall was half the average and temperatures were high throughout all the seasons. The summer, one of the longest and most drastic in recent years, began in May with the first heat wave and continued with record high temperatures until August. The lack of humidity favoured the concentration and healthiness of the fruit, which was harvested on 28th August.

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 2023.

TASTING

Expressive, juicy, lively, aromas of stone fruit and chalk. Precise ageing, tension on the palate, dry finish.

PRODUCTION

12,913 bottles and 254 magnums.

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