

MAURO

GODELLO

2015

VINEYARDS

Planted with native clones using massal selection in the vineyards of Los Musicos, El Rosal and Nican in Villafranca del Bierzo. The parcels are located at 700 metres altitude on a patchwork of soils, poor, sandy, stony and loose slate. The training of the vines on the trellis is via double cordon.

VINTAGE

Winter and the following spring were wet, with mild temperatures which favoured a homogeneous bud break and flowering. A hot, dry summer led to an earlier maturation where harvesting began on September 1, with cool nights and bright mornings. 7,000 kg of small, concentrated grapes were collected. The yields did not reach 50% as some dehydrated bunches were separated and a very soft pressing of the skins took place.

PRODUCTION AND AGING

The intact grapes remained in cold storage before going to the selection table. Destemmed, crushed and subsequent maceration of up to 12 hours at 8 degrees in stainless steel. Posterior night time pressing and racking. The clean must was moved to 6 barrels of 500 litres, both new and used, where fermentation took place at low temperatures until December. Aged on the lees in oak barrels before bottling in July 2016.

TASTING NOTES

Balanced and nuanced in its aromatic expression with fine notes of stone fruits and chalk. Straight, fresh, full. All the makings of a great white.