

**VARIETIES:** 100% Godello

**AGEING AND PRODUCTION:** Manual harvest in 15kg perforated boxes. Selection table. Destemming, vating with skins and seeds 24 hours, then light pressing and alcoholic fermentation in stainless steel tank. We use only native yeasts and controlled temperature. After bottling, the wine rests in bottle racks for periods of between 2 and 8 months before being labelled.

**HARVEST DATE:** September

**TASTING:** Golden yellow, bright. Aromas of apple and pear, typical of Bierzo. In the mouth it is an explosion of sensations, pompous, glyceric, fresh with a balanced acidity. The finish is extraordinarily long for a wood-free white. Production limited to 26,000 bottles.

**SOIL:** Mainly clay and limestone.

**VINEYARD:** Trellis vineyards located in the highest areas, between 600 and 850 mtrs of altitude, with great slopes, with ages of at least 20 years. Their soils are poor as they are located on steep slopes, where the soils retain little water and the roots are deep.

**2019 VINTAGE:** The 2019 vintage was very regular, with excellent conditions in terms of plant health and ripening. Regular rainfall, below 520mm until summer, the rains came in October, just after the harvest. Excellent campaign in quality and quantity.

### WINE ANALYSIS

**ALCOHOL:** 13% vol

**TOTAL SULFHUR DIOXIDE:** 58 mg/l

**PH:** 3.10

**TOTAL ACIDITY:** 6.53 gr/l

**REDUCTING SUGAR:** 3.5 gr/l

