



BALOIRO GODELLO 2015

A 100% Godello from several old mixed plots, where white vines are sparsely scattered over red grape vineyards. This wine perfectly expresses the great ageing potential of Godello. After 1 year of oxidative ageing and 8 years of reductive ageing, it shows an incredible intensity, complexity and length.

VARIETIES

Godello 100%

APPELLATION

DO Bierzo

VINEYARDS

60 years old

Eastern orientation

SOIL

Alluvial and quartz sand

ALTITUD

500-650 metres

WINEMAKING

Hand-picked grapes undergo a cold skin maceration. After soft pressing in a traditional basket press, the alcoholic fermentation takes place in 500-litre French oak barrels.

AGEING

12 months in contact with its lees in French oak barrels. 8 years reductive ageing in stainless steel tanks.

ALCOHOL

14% ABV

PRODUCTION

1.300 bottles

CHARACTER

Intense aromas of ripe yellow apple, loquat and honeysuckle. All those years of ageing have given the wine an enormous complexity and richness with flavours of apricot marmelade and toast. This mature Godello concludes with a fresh and lingering finish.

