



# LOS PEDREGALES 2022

*Our 100% Godello from the named vineyard parcel 'El Pedregal'. It is located close to the village of Valtuille de Abajo, on an eastern oriented slope with sandy clay soil. With this wine we aim to reflect the specific terroir and vintage.*

## VARIETIES

Godello 100%

## APPELLATION

VdIT Castilla y León

## VINEYARDS

11 years old

Eastern orientation

## SOIL

Sandy and rocky alluvial soil

## ALTITUDE

500-650 metres

## WINEMAKING

Hand-picked grapes undergo a 24-hour cold skin maceration. After pressing in a traditional basket press, the alcoholic fermentation takes place in stainless steel tank.

## AGEING

12 months in tank in contact with its lees

## ALCOHOL

12,5% ABV

## PRODUCTION

5.600 bottles

## CHARACTER

On the nose the wine shows fresh citric aromas of kumquat and grapefruit with white floral hints. The lees ageing not only provides the wine with a fuller mouthful, but also adds subtle yeasty flavours.

