



**BIERZO**  
DENOMINACIÓN DE ORIGEN

VARIEDAD / VARIETY



**A.O.C.**

Bierzo.

**GRAPE VARIETY**

85 % Godello y 15 % Doña Blanca.

**PRODUCTION**

70.000 bottles.

**VINEYARD**

30 year old Godello trained in espalier. It is situated in Canedo, with a density of 3.000 vines / hectare and at an altitude superior to 620 m. South, southeast and southwest exposure. Traditional viticulture. Production from 1 to 2 kg / vine. 60 year old Doña Blanca grown in the traditional vase shape. It is situated in Quilós, with a density of 3.800 vines /

hectare and at an altitude of more than 550 m. South and southeast exposure. Traditional viticulture. Production from 1 to 2 Kg / vine.

**SOIL**

Clay loam.

**WINEMAKING**

Harvested the first week of September, in 15 kg boxes. 12 hours of cold maceration, grape bleeding, ranking, and then cold static debourbage for 10 days. Alcoholic fermentation at a controlled temperature (13-14°C) for eighteen days. Aging on lees in stainless steel for three months.

**TASTING NOTE**

Yellow straw colour. Complex nose: pear, apple, citric, pineapple and white flowers. On the mouth, it shows a harmonious balance between acidity and alcohol. Fresh, fleshy, taste, long aftertaste...a complex and different wine.

