

MA

ANDREA MUFATTO

GODELLO

Appellation of origin: D.O. Bierzo.

Towns: Villalibre de la Jurisdicción, Priaranza del Bierzo.

Grape variety: Godello.

Vineyards: free-standing head-trained 80-year-old vine.
Dryland farming irrigation.

Viticulture: organic vinegrowing practices.

Suelos: : clay and quartz.

Orientation: North.

Vineyard extension: 1,3 hectáres.

Altitude: 570 masl.

Harvest time: september.

Winemaking details: direct press and spontaneous fermentation in 228 liter barrels. There are no remounts or batonages. 20 to 24 months of aging in 228 liter French oak, in permanent contact with its lees.

Bottling: april 2023.

Production: 1200 bottles.

Alcohol: 13 %.

Total acidity: 6,9 g/l.

Comments about the vintage: 2022 was a super early year, with a mild spring and a dry summer, which gave us wines with a lot of fruit, expressiveness, very noble and frank from minute one.

