

# Vinos Valtuille

## Pago de Valdoneje



**GRAPE VARIETY:** 100% Godello. Massal selection of indigenous Godello plants from Bierzo adapted to our microclima and soils for centuries

**AGED :** 2 months in with its lees

**ALCOHOL VOLUME:** 13,50%

**ORIGIN:** DO Bierzo, Valtuille de Abajo

### **PRODUCTION**

Vines carefully selected from 35 years of vineyards. Yields go from 5000 Kg/ha to 7000 kg/ha. Coming from 500 meters altitud low hill facing northwest with clay and limestones soils. Manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality. This wine was fermented in stainless steel vats for 10 days controlling temperature. Limited production to 4500 bottles.

### **AGEING**

Keep in the stainless steel vats for 2 months with its lees.

### **TASTING NOTES**

Yellow pail color with metal hints.

In the nose we get some balsamic notes, something herbal (fennel) and a mineral, yellow and white fruit is on it too. The palate shows with citric acidity super tasty, focused, mineral again, white and forest flowers, clean. Well balance. Amazing acidity.

### **VINTAGE 2020**

90 points Parker and 90 points Suckling.