



LOS PEDREGALES 2024

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

D.O. BIERZO.

VINEYARDS

12 years old
Eastern orientation.

SOIL

Sandy and rocky alluvial soil.

ALTITUDE

500-650 meters.

WINEMAKING

Hand-picked grapes undergo a 24-hour cold skin maceration. After pressing in a traditional basket press, the alcoholic fermentation takes place in 500L OAK barrels.

AGEING

12 months in 500L OAK barrels
in contact with its lees.

ALCOHOL

13,5% ABV

PRODUCTION

2.600 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.

