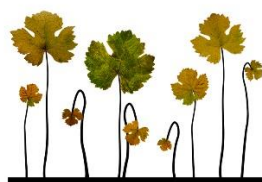


Luna Beberide Godello 2017 (White Wine)



Luna Beberide

godello 2017

BIERZO
Denominación de origen



This family winery traces its history to 1986, predating the renaissance in Bierzo by about 10 years. The current winemaker, Alejandro Luna, is the second generation proprietor and focuses on traditional grapes for the area, Godello for white wines and Mencía for reds. They follow organic methods with no herbicide or pesticide use in the vineyards and allow native microbes to ferment the wines in the cellar.

Winemaking starts with all grapes being hand harvested into 18 kilo boxes. Careful cluster sorting, eliminating unsound bunches continues the push toward quality. All varietals are fermented separately with native yeasts prior to aging in oak barrels.

Appellation	D.O. Bierzo
Grapes	100% Godello, from 60-year-old, estate grown vines
Altitude / Soil	600-750 meters / calcareous clay and decomposed slate
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Harvested grapes are kept as whole clusters overnight, prior to pressing, fermented at cool temperatures in stainless steel tank
Aging	Aged for 2 months on fine lees in stainless steel tanks prior to bottling
UPC / SCC	8-437002-954185/ 8-437002-9543121

Reviews:

"A light, bright and juicy array of green melon and lighter apple fruit. Chalky and crunchy palate. Drink now."

90 points, *JamesSuckling.com*; August 2018

