

# Luna Beberide Godello 2017 (White Wine)



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.

<b>Appellation</b>	D.O. Bierzo
<b>Grapes</b>	100% Godello, from 60-year-old, estate grown vines
<b>Altitude / Soil</b>	600-750 meters / calcareous clay and decomposed slate
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Harvested grapes are kept as whole clusters overnight, prior to pressing, fermented at cool temperatures in stainless steel tank
<b>Aging</b>	Aged for 2 months on fine lees in stainless steel tanks prior to bottling
<b>UPC / SCC / Pack</b>	8-437002-954185 / 8-437002-9543121 / 12

## Reviews:

“Floral, white melon and fennel on the nose. There’s good volume and weight in the mouth with fennel on the palate again along with white orchard fruit. Quite glycerin in the mouth with superb mineral like extract. Quite a refined wine. Rich extract on the back of the palate and on the finish.”

**91 points International Wine Review;** "Spanish Wines of Value and Quality" - June 20, 2019

“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

“Pale gold. Fresh pit fruit and honeydew aromas show good clarity and are sharpened by suggestions of fennel and dusty minerals. Sappy and energetic on the palate, offering juicy Meyer lemon, peach and melon flavors and a hint of succulent herbs. Finishes chewy and long, showing a hint of chalky minerality and very good persistence. (Raised on its lees for six months in stainless steel tanks.) Drink 2019-2022.”

**90 points Vinous Media;** “Spain’s Northern Regions Keep it Cool” – March 2019

