

# Luna Beberide Godello 2019 (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 varieties 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:

“The young and varietal 2019 Godello has a golden color and an expressive nose redolent of hay and straw, yellow fruit and flowers. The palate is serious and balanced, very tasty and harmonious, with a long finish. Very good indeed. 45,000 bottles produced. It was bottled in December 2019.” **Robert Parker 90 points** *The Wine Advocate*; Issue #249 – June 2020

*2018 is also a great vintage for Luna Beberide, one of the old-timers from this new Bierzo. The family winery was created back in 1989 and has 55 hectares in the village of Villafranca del Bierzo and 4.5 more in Dragonte, a parish of Corullón. Production is 350,000 bottles, so availability is quite good.*

