



BODEGAS GODELIA

BIERZO

FACT SHEET



OWNER

Vicente Garcia Vazquez

PRODUCTS

White Wines :

Bierzo (Blanco), Godelia

Bierzo (Blanco), Godelia Seleccion

Red Wines :

Bierzo (Tinto), Viernes

Bierzo (Tinto), Godelia

Bierzo (Tinto), Godelia Seleccion

Vino de la Tierra Castilla y Leon (Tinto Dulce), Libamus

SIZE OF THE VINEYARDS

35 hectares of estate vineyard, plus another 15 hectares farmed under contract.

LOCATION OF THE VINEYARDS

The winery is situated just outside the village of Cacabelos, in the heart of the Bierzo D.O.

Vineyards are planted on the best hillside vineyards at altitudes of 500 to 600m

SOIL

Decomposed quartzite and slate.

GRAPE VARIETIES

Blanco : 80% Godello, 20% Doña Blanca

Blanco Seleccion : 100% Godello

All reds : 100% Mencía

AVERAGE AGE OF THE VINES

Godelia Blanco : 10-40 year old Godello with very old vine (60-80 years) Doña Blanca

Blanco Seleccion : 60-80 year old vines

Viernes : 10 to 20 years old

Tinto : 40-80 year old vines

Tinto Seleccion : 80 year old vines

AVERAGE PRODUCTION

Viernes : 200 000 bottles

Tinto : 150 000 bottles

Blanco : 60 000 bottles

Tinto Seleccion : 8000 bottles



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Blanco Seleccion : 3000 bottles

VINIFICATION AND AGEING

All picking is by hand, loaded into small plastic crates and then chilled 24-48 hours at -5°C in a reefer container. This causes them to split and begin maceration on the skins.

The white grapes are gently pressed while still semi-frozen, and then settled off the gross lees. Fermentation in stainless steel. The Blanco remains in tank on the fine lees (with lees stirring) for 5 months before bottling. The Blanco Seleccion goes into large format (500 litre) new French oak barrels for 8 months cask-ageing.

The reds are cold-soaked (0°C) and entirely destemmed. Fermentations start slowly as the musts warm up in tank, and temperatures remain cool (21-22°C) through the fermentation period. Then the wine rests on the skins for a further 6 days, with a gentle extraction regime of short pump overs. Viernes is tank-aged and early bottled in the Joven-style. The Tinto spends 12 months in 400 and 500 litre oak casks (90% French, 10% American, 1/3 new oak). The Seleccion has 16 months in new oak 400 litre casks. For both, malolactic is entirely in barrel.

NOTES ON THE PROPERTY

It's been a long search, but we've finally found a Bierzo estate worthy of inclusion in the Europvin Spanish portfolio. And why did it take us so long ? Because we're picky ! We wanted the best of everything Bierzo can offer?complex, mineral-driven whites from the Godello grape?dynamic, energy-infused reds from the Mencia grape?old vine mountain terrain depth and concentration?but also intense freshness and juicy, acidulated fruit?balance, drinkability and genuine crowd-pleasing appeal?and all at sensible, post-crash pricing.

Impossible ? We thought so too, until we found GODELIA.

Bodegas y Viñedos Godelia is a 35 hectare estate, brand new in conception, but with vineyards featuring vines up to 100 years old planted on the best, rocky, high altitude slopes of the DO. Winemaking and ageing are intelligently tailored to make wines to drink - to enjoy - and striking, clean packaging completes the very complete package.