

Losada Vinos de Finca

Losada Godello 2021



WINERY: *Losada Vinos de Finca*

COUNTRY: *Spain*

APPELLATION: *D.O. Bierzo*

GRAPES: *100% Godello*

ELEVATION: *480-600 m*

SOIL: *slate slopes*

AGE OF VINES: *40-60 years*

VINEYARD: *Bush-pruned vines*

WINEMAKING: *Partially fermented in 500 L French oak, the remainder in stainless steel with five months of lees contact.*

WINEMAKER: *Amancio Fernández Gómez*

ALCOHOL: *14%*



THE WINE:

100% Godello from rare old bush-pruned vines on 600 meter, steep slate slopes. Partially fermented in 500-liter French oak, the remainder in stainless steel with five months of lees contact. Light yellow color with shining gold tones. Intense ripe floral/citric nose, dense and persistent structure on the palate. The lingering mineral finish combines with crisp acidity.

THE WINERY:

Losada Vinos de Finca was established by Bierzo winemaking veterans in 2004, its beautiful ultra-modern facility located in the heart of Bierzo's finest vineyard area, in the very midst of the old Mencía vines. Following an explosive period in which the Bierzo region leapt to worldwide fame on the merits of a few highly-extracted and noticeably oaky wines, Losada's founding philosophy is to take the region's wines to higher level, seeking as a priority elegance, balance and purity of expression. 100% Mencía vineyards owned or managed by Losada are farmed sustainably with yields kept to a minimum. All wines undergo malolactic fermentation in French oak.

