



D.O. Overview :

Under Vine : 2,982 ha (7,369 ac)

Vineyard Elevation Range : 450-1,000 m (1,476-3280 ft)

Climate : Macroclimate with elements of continental and Mediterranean climates

Soil Types : Slate and granite

Primary Red : Mencía, Garnacha Tintorera

Primary White : Doña Blanca, Godello, Palomino

MADAI

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| ORIGIN | D.O. Bierzo Cacabelos, Castilla y León |
| DESIGNATION | 'Sobre Lías' Godello |
| VARIETY | 100% Godello Average 80 years old |
| ALCOHOL | 13% |
| VINEYARD | Estate-grown and sustainably farmed. Average vine age is 80 years old. |
| PROCESS | Fermentation and 12 months sur lie aging in stainless steel. Less than 500 cases produced. |
| TASTING | This steel-aged Godello displays white Burgundy-like structure and neutrality and a subtle bouquet of pear, beeswax, chalk, and dried flowers. The palate is deep and full-bodied; the richness of flavor on the mid palate built from the lees aging is distinct and where this wine sets itself apart from younger examples. |
| WINERY | Under the care of brothers Gonzalo and Daniel Amigo, this tiny estate of less than 7 acres still boasts vines from the original Mencía and Godello plots, now over one hundred years old. The head-trained vines, on steep granite slopes, are dry-farmed and hand tended without sprays. Dedicated entirely to Mencía and Godello, the interspersed plantings yield a production of only a few thousand cases. |