

Abad dom Bueno Godello 2016 Barrel Fermented



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:
2015: 90 points - Vinous

Region:

Bierzo is located in northwest Spain near the northeast corner of Portugal between rainy Galicia to the west and arid Castilla to the east. Bierzo is a rugged mountainous region with a climate that is influenced by a combination Atlantic and Mediterranean. Godello is the most prominent varietal grown in Bierzo for white wine.

Bodegas del Abad -- Bodegas del Abad (translated 'The Abbot's Cellar') is a state-of-the-art, extremely clean, controlled environment bodega with the latest technological innovations. All vineyards are estate owned. Cold maceration and fermentation are done in truncated cone shape tanks that have been custom made for the bodega. All of their wines contain only naturally occurring sulfites. No additional preservatives are added to their wines.

History -- The Camino de Santiago or St. James Pathway, the trail across northern Spain that the Christian pilgrims have taken for centuries, passes adjacent to the bodega. There are two churches along the route that are used as clinics to provide medical assistance to the persons taking the pilgrimage; one near the beginning of the route at the eastern end and the other near the end of the route at the western end. This second church is in the same village as the bodega, is about the size of a two car garage, and has only one window. The round insignia at the top of the wine label is a replica of the window in the church.

Tasting notes -- Bright gold color with aromas of mineral, melon, and pear. Citrus, pear skin, and quinine flavors with a touch of honey and vanilla in the background that carry through the fruity finish.

Imported since: 2005

Appellation: Bierzo

Composition: Godello

Soil: mixture with a high concentration of clay, slate, and stones

Elevation: 2100 feet

Vineyard practice: dry farming, organic and biodynamic (without certification)

Vine Age: more than 80 years old

Yield: 1.19 tons per acre

Harvest Dates: first week of October by hand with a selection table

Fermentation: 48 hours cold maceration, 30 to 35 days on the lees in French oak casks with wild (also referred to as indigenous or natural) yeast

Aging: Bottle: 2 months

pH: 3.0

Residual Sugar: 1.8 grams per liter

Alcohol: 12.5 %

UPC: 7 50428