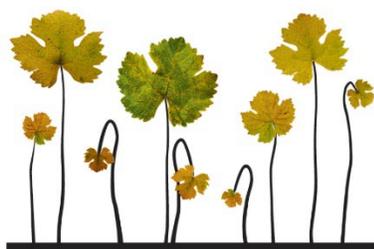


Luna Beberide Godello 2021 (White Wine)



Luna Beberide

godello 2021

BIERZO
Denominación de origen



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.

Appellation	D.O. Bierzo
Grapes	100% Godello, from 60-year-old, estate grown vines
Altitude / Soil	600-750 meters / calcareous clay and decomposed slate
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Harvested grapes are kept as whole clusters overnight, prior to pressing, fermented at cool temperatures in stainless steel tank
Aging	Aged for 2 months on fine lees in stainless steel tanks prior to bottling
UPC / SCC / Pack	8-437002-954185 / 8-437002-9543121 / 12

Reviews:

“The 2021 Godello wants to showcase the variety where the acidity plays an important role. In 2021 he picked the grapes with 12.8% alcohol, and the wine remained with seven grams of acidity. It fermented with indigenous yeasts, and the wine was bottled early. It's young and vibrant, still a bit dizzy from the very recent bottling and faintly reductive, but that should go away with a few months in bottle. It's balsamic and medicinal, juicy and tasty. 45,000 bottles produced. It was bottled in December 2021. This is the first bottled 2021 I tasted. The year looks great. 2022-2026”

91 points *Robert Parker's Wine Advocate*; Luis Gutiérrez – January 2022

“Luna Beberide's Godello bottling is made from a parcel of sixty year-old vines, with the vineyard farmed organically. The wine is fermented and aged in stainless steel prior to bottling. It offers up a very pretty and classic bouquet of nectarine, orange, chalky soil tones, a touch of beeswax, citrus peel and gently musky floral tones. On the palate the wine is bright, full-bodied and zesty, with a good core, fine balance and a long, nascently complex finish. Good juice. 2022-2030.”

89 points *View from the Cellar*; John Gilman – Issue 98 March/April 2022

