Name of Wine: Abad dom Bueno
Producer: Bodega del Abad (The Abbot's Cellar)
Region: Bierzo, Spain
Vintage: 2010
Grape Varieties: 100% Godello A high quality, aromatic grape, which is a native of Galicia. It's best wines show the kind of ripe, rich, crisp fruit somewhat similar to Albariño but with a bit more acidity and soft oily like texture.
Vine Ages: Average 25-30 years old

Grape Source:

Vineyards: 16 acres estate owned vineyards located at Señorío de Valcarce 1,800-2,400 ft above sea level, in the upper area of Valtuille de Arriba and Villafranca del Bierzo. The Godello is dry-farmed.
Soil: Clay, sand, quartz and slate
Yields: 2.8 tons/acre

Vinification:

Harvest: Hand harvested in 30 lb boxes then hand selected before pressing.
Maceration/Fermentation: The Godello grapes undergo 48 hour maceration at 46°F, followed by a 15 day fermentation using indigenous yeast in stainless steel tanks at 57ºF. No oak aging. No sulphites are added to this wine only what occurs naturally during the winemaking process.

Other:

Alcohol Volume: 13%

Tasting Notes:

"Bodegas del Abad's 2010 Abad Dom Bueno Godello was fermented and aged in stainless steel. Pear, apple, and mineral aromas inform the nose of this intense, nicely proportioned, spicy white. This lengthy effort will provide enjoyment for another 3 years." **91 Points - Wine Advocate, June 2011**

History:

Founded in 2003 Bodega del Abad is a new winery in the D.O. of Bierzo. They use only Bierzo's indigenous varietals, Mencia and Godello, to produce their wines. Del Abad owns 40 hectares, planted with both Godello and Mencia vines, some of which are approximately 80 years old. The oenologist, Jose Luis Santin-Vazquez, has been producing wines in Bierzo for more than 30 years.

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