



## LA JURISDICCION 20'

Wine produced with 100% Godello grapes from the family lands, mainly from the town Villalibre de la Jurisdicción, from where it takes its name.

A tribute to summer and the green, lush colours of the vines in peak condition.

### The vineyard:

'La Jurisdicción' comes from various lands of different ages, from old vineyards, grafted in the Godello variety, to fields barely 3 years old.

The vineyards are north facing on the mountainside south of the Bercian region. Soft soils with fine slate in clay ravines.

### Elaboration:

The wine harvest is carried out manually, carefully selected in 20kg baskets. The destemming process takes place at the winery's entrance, and then pressed to initiate fermentation in stainless steel vats.

The harvest begins early, with the aim of finding the appropriate balance between acidity and freshness.

The grape juice is cleaned at low temperature for 24 hours.

A wine which matures with its fine lees for six months in French oak barrels, at the end of which it is decanted and mechanically filtered.

After that it is bottled and left to rest in boxes.

### FICHA TÉCNICA:

**Grape:** 100% Godello from Villalibre de la Jurisdicción. The Bierzo.

**Elaboration:** Pressed and made in stainless steel. Aged 6 month in French oak barrels.

**Harvest:** Manual Selected. 1600 kg.

**Bottled:** April 2021.  
1250 Bottles of 75 cl.

**Vineyard age:** Varied.

**Alcohol Content:** 14%

### TASTING NOTES

- It appears pale yellow with a slightly greenish rim, with fine and slow-falling droplets.
- On the nose, citric notes, flowers and white fruit are characteristic.
- In the mouth it has a certain density and vertical acidity, in the aftertaste citric notes with a short finish appear again.

*By P.Cutillas*