ABAD DOM BUENO

Godello 2022











Bodega Del Abad: Abad Dom Bueno means "The Good Abby" referring to the famed Carracedo Monastery which is in the same town as the winery. Built in 990, the Monastery has survived many wars and bombings. A mix of architectural styles tells the century Abbots used to restore the Monastery. The Abbots also took care of the vineyards and are the inspiration for Bodega del Abad, "The Abbot's Cellar". The Bodega logo is a copy of a small circular window located in the 'La cocina de la Reina', the royal kitchen of the monastery.

With 40 hectares of Godello and Mencia, Bodega del Abad uses the most current oenological techniques and vineyard practices to produce high quality wines that share the tradition, culture and flavors of this unique region.

Tasting notes: Light, yellow gold color. Aromas of ripe pear and lemon. Juicy orchard and citrus fruit flavors in the mouth with hints of minerality. Long lasting citrus and floral notes on the finish with perfectly balanced and persistent acidity.

Winemaker: José Cervera

Appellation: DO Bierzo

Grapes: 100% Godello

Soil: Clay

Elevation: 1,804 ft

Vineyard practice: 20 ha of Godello, southern facing near the town of Valtuille de Arriba

Vine Age: 25 years Yield: 1.19 ton per acre Harvest Dates: Mid-September Fermentation: Controlled temperature in stainless steel tanks using indigenous yeast

Aging: 3 months on lees in tanks, 2 months in bottle before release

pH: 3.20 RS: 2.6 grams per liter Alc: 13% UPC: 7 50428 20897 6

D.O. Bierzo: In Northwest Spain between rainy Galicia to the west and arid Castilla to the east. Bierzo is a rugged mountainous region that is influenced by a combination of Atlantic and Mediterranean climates making it an ideal place for growing fruits and vegetables, as well as vines. Godello is the most prominent varietal grown in Bierzo for white wine and Mencía for red wine.

Other wines available:

ABAD DOM BUENO Mencía Laderas del Norte

