



# Michelini i Mufatto

Michelini i Mufatto MA Godello is an elegant and expressive wine from the Bierzo region, crafted from 80-year-old vines, offering a stunning balance of freshness, complexity, and minerality.

MIGIELINI i MUFATTO

## MA Godello 2022

Bierzo, Spain

### Region and Vineyards

This wine comes from the **D.O. Bierzo**, located in northwestern Spain. The grapes are grown in the villages of **Villalibre de la Jurisdicción** and **Priaranza del Bierzo**, nestled at an altitude of **570 meters above sea level**. The region is known for its diverse soils, moderate climate, and historic vineyards.

The vineyard spans just **1.3 hectares** and features **80-year-old, free-standing head-trained vines** of Godello. Cultivated under **organic farming practices**, the vines are dry-farmed, relying solely on natural rainfall, which encourages the development of deeply rooted vines. The soil is a unique combination of **clay and quartz**, with a **north-facing orientation**, enhancing the freshness and minerality in the grapes.

### Winemaking

The **2022 vintage** experienced a **mild spring** followed by a **dry summer**, resulting in early ripening and highly expressive fruit. Grapes were **hand-harvested in September**, ensuring optimal ripeness and preserving their natural integrity.

Winemaking began with a **direct press**, followed by **spontaneous fermentation** in **228-liter French oak barrels**. To preserve the wine's purity and texture, no remounting or bâtonnage was performed during the process. The wine aged for **20 to 24 months** in the same barrels, in constant contact with its lees, enhancing its depth and complexity. It was bottled **unfiltered** in **April 2023**, with a total production of only **1,200 bottles**.

### Tasting Notes

- **Color:** Bright yellow with golden reflections, clear and luminous.
- **Aromas:** Expressive and layered, featuring notes of **green apple**, **pear**, and **citrus zest**, complemented by subtle hints of **white flowers** and **wet stone**.
- **Palate:** Fresh and vibrant, with a silky texture and flavors of **lemon curd**, **ripe peach**, and a saline finish. The wine's vibrant acidity and mineral backbone contribute to a long, precise finish.



Alcohol :13,00 %

Composition: 100% Godello



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### Did you know?

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Godello is an ancient Spanish grape variety, often described as one of Spain's finest white wine grapes. These **80-year-old vines** represent a living heritage of Bierzo's winemaking tradition, producing wines of extraordinary character and depth.

### Wine Pairing Ideas

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- **Galician-style hake with potatoes:** Complements the wine's minerality and vibrant acidity.
- **Clams in white wine sauce:** Matches the wine's saline finish and citrus notes.
- **Grilled zucchini and goat cheese tart:** Highlights the wine's creamy texture and herbal nuances.
- **Aged Manchego cheese:** Balances the wine's structure and bright fruit profile.



#### Robert Parker (RP) : **93 Points** (2022)

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*The full clusters for the 2022 Godello were pressed, and the juice fermented with the full lees in used barrels where it matured over two winters. It comes from a vineyard that is certified organic (though the wine is not...yet) and planted with the old Godello in the village of Villalibre de la Juridiccion on slate and quartz soils. It has moderate ripeness, 12% alcohol, a pH of 3.6 and 6.3 grams of sugar. It's elegant and spicy, with varietal notes of yellow fruit and a medium-bodied palate with a salty twist in the finish. 1,500 bottles were filled in February 2024.*

