



TENOIRA GAYOSO GODELLO

DO: Denominación de Origen Bierzo

Vintage: 2013

Grape Variety: Godello 100%

ALC: 13 % VOL.

Serving temperature: 10°C

Production: 9.000 bottles

It is bright yellow color with golden glints. It is intense on the nose with a great variety of fruit where green apple, pear and many citrus fruits stand out. On the palate it is smooth, elegant and with a long finish long lasting. The taste of Stone fruits is quite evident.

DO BIERZO, A LAND OF HISTORY

Although grapevines could have been brought by the Greeks or Phoenicians it is almost sure that vines came to the Bierzo brought by the Romans, and reached their maximum splendor in the Middle Ages. Vine cultivation is recorded as far back as the 19th century, were religious orders had much to do with its development. In the most important monasteries in the region: Carracedo, Montes... None lacked a well stocked winecellar.

The popularity of St.James way from the 12th Century onwards gave a new impulse to an activity which would become vinculated to the Bierzo Region from that time on.

The Bierzo which is situated in the extreme north-west of Castilla and León forms a naturally defined territory, and has a special microclimate formed by the influence of the climate of Galicia and the plains of Castilla, although free of their extreme climatic rigour. The annual rainfall is between 700 and 800 mm.. The average temperature is about 12.3 degrees and sun-exposure is between 2.100 and 2.200 hours per year. All this and the fact that the Bierzo is protected by surrounding mountains shielded from premature frosts make the conditions ideal for the cultivation of the vine.

