



BODEGAS DEMENCIA

2017 Pyjama Godello

MISSION

Our mission is to create a sustainable project, able to add value to our grapes, and allowing us to maintain and recover our vineyards to their best potential.

GRAPES

100% Godello

BOTTLING DATE

June 2018

TOTAL PRODUCTION

336 - 6 bottle cases

HARVEST

By hand, September & October of 2017

APPELLATION

Bierzo D.O

ALTITUDE

500 Meters

ALCOHOL

13.5%

FORMAT

750ml



THIS WINE IS: Organically Farmed



TASTE PROFILE

Godello grape variety has a restricted aromatic strength, at the same time as it is a versatile grape, that also adapts to different climates and soils. After several experiences with from the vintage 2013, with this Pyjama 2017 wine we decided to get together the generous structure and glycerin sensation of the wines from Godello grape, with the rusticity and courage of our wines in Bierzo. It is to fresh, and the mouth is not to powerfull, despite the variety.

VINEYARD

20 parcels selected in the areas of Matadepurada, Valdelalibre, Valdemanteiga and Villegas; selecting loam to sandy loam soils, with east exposure, a gentle slope, and old vines.

STYLE OF VINTAGE

The vintage 2017 was marked by a terrible frost that reduced production of grapes in the Bierzo in more than 40%. He was also tremendously influenced for a very mild and dry winter, and a historical summer drought. The plants that endured gave us grapes of good balance and loads of fruit. It was a very early harvest.

WINEMAKING & AGING

Fermented in stainless steel tanks with selected yeast. No malolactic fermentation. Aged in both the barrel and the tank, with the presence of lees.

FOOD PAIRINGS

As an aperitif, with cheeses, with seafoods, traditionally octopus, white meats and even some pasta dishes

360 Picture



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