



TIEMPOS MODERNOS

GODELLO

ORGANIC



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GRAPE VARIETY

Godello

PRODUCTION AREA

Vino de la Tierra de Castilla y León

VINEYARD

The grapes with which "*Tiempos Modernos*" ("*Modern Times*") is made are selected from our Nava del Rey vineyards. These vineyards are cultivated with organic farming techniques and are audited and certified by the Council of Ecological Agriculture of Castilla y León.

The vines are planted on the typical pebbled terraces (the so-called gravelly soils) near the Duero River. These boulders facilitate the drainage of the water, which favors a low probability of cryptogamic diseases. They are soils poor in organic matter with a clay and limestone horizon in the subsoil. The area's own climate is continental with an Atlantic influence.

The treatments that have been used in the vineyard are of natural origin. For example, herbal teas and broths such as horsetail (*Equisetum arvense*), chamomile (*Matricaria chamomilla*), yarrow (*Achileamillefolium*), valerian (*Valeriana officinalis*), among others. As well as other products based on plant extracts, whey and other products of organic origin.

Weed control has been done through tillage techniques, so in no case has any herbicide been used.

Throughout the campaign, an exhaustive monitoring of the vineyard has been carried out, using the minimum possible treatments.

With all this we manage to maintain and increase biodiversity in the vineyard and for the grape to express its own characteristics in a much more genuine way.

Currently the vineyard is in transformation to biodynamic agriculture

ELABORATION:

The harvest took place on September 16 and October 10. All the grapes were picked by hand.

The fermentation has taken place with the natu-

ral yeasts present in the skin of the grapes, which, thanks to ecological techniques, are high-quality yeasts that express the unique characteristics of Godello.

After fermentation, an aging took place on its fine lees and later it was clarified with bentonite to stabilize the wine protein.

TASTING

In the visual phase the wine is bright straw yellow in color.

On the nose, "*Tiempos Modernos*", it has a good aromatic intensity. Complex and elegant aromas. The aromas of white flowers, white fruit and herbaceous and even spicy tones with a mineral background stand out.

In the mouth it has a lot of volume, it is an unctuous and round wine. In the retronasal phase, the aromas perceived in the nose are accentuated, being complex and persistent.

PAIRING

It is a perfect wine to drink alone and to accompany grilled or baked fish dishes, shellfish, lightly spiced white and red meats, rice dishes and salads.

PRODUCTION

Approximately 5000 bottles.

PRESENTATION

Cases of 6 bottles of 0.75 liters.

CERTIFICATIONS

Demeter, Organic and Vegan.



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