



CASA AURORA LA TRUENA GODELLO



VINTAGE	2022
COUNTRY	Spain
REGION	Bierzo
APPELLATION	Bierzo Alto
WINE TYPE	White
VARIETIES	Godello
ORGANIC	Biodynamic
VINEYARD	From Valderreguera a 30 year old, 0.5 hectare vineyard at 780m elevation.
SOIL	Red Clay
VITICULTURE	Farming is all done organically. Grapes are hand harvested, no pesticides used.
VINIFICATION	Grapes are destemmed and foot stomped. Fermented in flex tank eggs.
AGING	13 months in 500L French Oak barrels, Flex tank egg, 500L amphora and stainless steel.
ABV%	13%
PRODUCTION	1,689 bottles
BOTTLE UPC	8437014733174
CLOSURE	Diam Cork

CASA AURORA

Casa Aurora is German Blanco's homage to his great-grandmother, one of the first female miners in Spain, who raised him in Albares de la Ribera, a small village in Leon.

Here, in a tiny hamlet just outside the Bierzo DO, German makes pure wines from micro-vineyards that dot the landscape, and are usually planted with very old vines of a variety of different grapes: Palomino, Mencia, Tintorera, Merenzao, Godello, Garnacha... The high-altitude and the iron-rich clay soils of the area gives these mountain wines a great balance between a soft mouthfeel and firm tannins. There is also a fair amount of granitic rocks in the terroir, and these are probably responsible for the floral, distinctive aromas of the wines.

His line-up consists of a few single-vineyard labeled wines, as well as regional ones, and the production - under 10.000 bottles - comes from a mix of purchased fruit as well as from owned vineyards. He farms organically and the wines, made in a tiny cellar as charming as his labels, are made from spontaneous fermentations in a variety of vessels, including amphorae, old foudres, and tanks.