

# VALEYO

2022

**Alcohol** 13.5 %.

**Varieties** 95% mencia & 5% godello.

## VINEYARD

«The Miguel Rey vineyard» comprises of 3 hectares located in Valtuille de Arriba, at an altitude of 650 metres. With yields of between 4,000 and 5,000 kg, the vines are trained on trellises on loose, acidic soils with a sandy-clay-loam texture and alluvial formation. The site benefits from the Bierzo microclimate, a transition between the Mediterranean and Atlantic domains, milder and more benign in this region surrounded by mountains.

## VINTAGE

Dry and warm harvest. Rainfall was half the average and temperatures were high throughout all the seasons. The spring was particularly dry, with mild temperatures. Budding began at the end of March, developing normally, and flowering began in the last week of May. The summer, one of the longest and most drastic in recent years, began in May with the first heat wave and continued with record high temperatures until August. The lack of humidity favoured the concentration and healthiness of the fruit, which was harvested on 28th August.

**Ageing and bottling:** After 12 months in both new and used 500-litre French oak barrels, the wine was bottled in December 2023.

**Production:** 12,475 bottles and 255 magnums.