

Losada Godello 2024

100% Godello — DO Bierzo



WINERY:	Losada Vinos de Finca
WINEMAKER:	Amancio Fernández Gómez
APPELLATION:	DO Bierzo — Cacabelos
VINEYARDS:	San Lorenzo & San Esteban de Valdueza — schist soils
GRAPE:	100% Godello — 5 months on fine lees
VINTAGE:	2024 ~12.5% ABV
PURCHASED:	Alcampo — €16.99

89

RICK'S SCORE / 100

Wine Advocate: 90 | James Suckling: 92 (2022 vintage)

VERY GOOD

VALUE RATING | €16.99 (Alcampo)
Rick's Value Score: 8.7 / 10

RICK'S TASTING NOTES

Zippy from the first sip — exactly what you want from Bierzo Godello. Floral on the nose, bright citrus in the middle, and a clean mineral edge from those schist soils. The surprise is a subtle hint of white pepper on the finish — uncommon and genuinely interesting. Does everything a well-made Godello should do, without pretension. At €16.99 at Alcampo, it's an easy recommendation. A Pretty Good Godello (PGG).

WINERY TASTING NOTES

Pale yellow, very clear, bright and clean. On the nose, distinct varietal character with floral nuances, white fruit, and a touch of minerality. Full-bodied and delicate on the palate, with medium-intensity citrus acidity providing freshness. Primarily notes of white fruit, succulent finish with characteristic mineral hints from the vineyard. Aged 5 months on fine lees (70% stainless steel, 30% used 500L French oak).

THE STORY

Losada Vinos de Finca was founded in 2004 in Cacabelos, in the heart of Bierzo's finest vineyard land. Winemaker Amancio Fernández Gómez takes a low-intervention approach — no chemicals in the vineyard — a serious commitment in this notoriously humid corner of northwest Spain. The Godello comes from schist-soil plots in the villages of San Lorenzo and San Esteban de Valdueza, aged on fine lees to build texture while preserving the grape's defining freshness and mineral character.

WINERY:	losadavinosdefinca.es
CRITIC:	Wine Advocate 90 / James Suckling 92 (2022) — juicy, fresh acidity, taut mineral finish