



Variety: 100% Godello

Region: Bierzo

Production: 30.000 bottles

Vineyard: 25-year-old vines, with a yield of 8,000kg / ht

Elaboration: 12-hour cold maceration, 12-day fermentation in stainless steel tanks and aging on lees for 2 months

Alcohol by volume: 13º

godello

TASTING NOTES

Pale yellow colour with intense greenish flashes, very bright and clean.

On the nose, the aromas of reineta apple and citrus such as lemon and grapefruit predominate, with a very fine and delicate floral background.

On the palate it is fresh, fruity and with a finish that highlights its balanced acidity.

88 points Guía Peñín (2023)

90 points Tim Atkim (2023)

92 points Decanter (2020)

Bottle type: Borgoña

1200 x 800 mm palet: 88 cases / 6 bot.

Box type: 6 bottles

1200 x 1000 mm palet: 120 cases / 6 bot.