



# Etapa 24

**Variety:** 100% Godello

**Region:** Bierzo

**Production:** 4.000 bottles

**Vineyard:** 40-year-old vines, with a yield of 6,000kg / ht

**Elaboration:** 12-hour cold maceration, 12-day fermentation in stainless steel tanks and aging on lees for 6 months

**Alcohol by volume:** 12,5º

## TASTING NOTES

Bright golden colour with light greenish tones.

On the nose, there is an interesting complexity of intense aromas of white fruit and citrus, all accompanied by floral notes.

On the palate it begins with a soft attack and an elegant structure that gives the wine a long evolution, nuanced with balsamic notes, silky and a persistent finish.

**91 puntos** Tim Atkin (2020)

**91 puntos** Guía Peñín (2020)

**91 puntos** Decanter (2018)

**92 puntos** Guía Peñín (2016-2018-2019)

**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.