



godello

Wine type: White

Variety: 100% GODELLO

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

Harvest: mid-September, manual collection in 15 kg cases

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

Production: 10.000 bottles

Bottle type: Burgundy

Alcohol by volume : 13°

Box type: 6 bottles

1200 x 800 mm palet : 88 cases / 6 bottles

1200 x 1000 mm palet : 120 cases / 6 bottles

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.

85 points Robert Parker (2016)

87 points Guía Peñín (2017)

91 points Sin Mala Uva (2017)

89 points Guía Peñín (2018)