



Etapa 24

Wine type: White

Variety: 100% GODELLO

Characteristics of the vineyard: 40-year-old vines with a yield of 6,000kg / ht

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

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

Production: 4.000 bottles

Bottle type: Burgundy

Alcohol by volume : 12,5°

Box type : 6 bottles

1200 x 800 mm palet : 88 cases / 6 bottles

1200 x 1000 mm palet : 120 cases / 6 bottles

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.

92 points Guía Peñín (2016-2018)