



El Toleiro

Variety: 100% Godello

Region: Bierzo

Production: 1.000 bottles

Vineyard: 60-year-old vines, with a yield of 5,000kg / ht

Elaboration: 12h cold maceration, 12-day fermentation in stainless steel tanks and aging on lees in French oak barrels for 8 months.

Alcohol by volume: 13º

TASTING NOTES

Bright golden colour.

On the nose, intense aromas of ripe apple and hints of citrus, white flowers and stone fruit with hints of creamy oak.

On the palate it is dense and balanced, with an elegant structure nuanced with balsamic notes, silky and a marked minerality.

93 points Tim Atkim (2019)

17/20 points Jancis Robinson (2017)

91 points Guía Peñín (2019)

Bottle type: Borgoña

1200 x 800 mm palet: 80 cases / 6 bot.

Box type: 6 bottles

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