



Variety: 100% Godello

Region: Bierzo

Production: 300 bottles

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

Elaboration: fermentation and maceration in open French oak barrels with the skins on for 3 months and aging in barrels for 6 months.

Alcohol by volume: 13º



TASTING NOTES

Medium layer golden orange color.

Complex nose reminiscent of tangerine and orange peel, citrus, grapefruit, thyme and white pepper.

Good acidity that makes it fresh and a pleasant tannin that gives it Good balance and structure. It has body and character.

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.