

CASAR de BURBIA Godello

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COUNTRY Spain

APPELLATION Bierzo DO

GRAPE VARIETY Godello 100%

AGE OF VINES 90

FARMING Vines planted in trellis. Sustainable farming. Hand harvested.

SOIL Clayey, rich in aluminium, iron and with traces of quartz.

ALTITUDE 600 m.

VINIFICATION Grapes are selected manually on entering the winery. Cold maceration process at a temperature of 12°C, the juices are then left to run off and the pomace pressed. Fermentation takes place in 5,000L tanks at a controlled temperature of between 14 - 16°C for 20 days. Additionally, it is aged for 8 months on its own lees, before stabilization and bottling. Resting on its own lees provides the wine with a creamy mouth-filling texture and enhances its aromatic power.

ALCOHOL % 14.1 %

PAIRING Galician Scalops, Roasted chicken with smashed potatoes, Foie-gras, rich Seafood, prawns, fish and rice dishes

TASTING NOTES

Bright clean color. Complex and elegant nose. Medium to high intensity, its aromatic power amazes with predominantly spicy, floral, white and stone fruit nuances, on a soft mineral, citrus background. The aging on the lees leaves its mark on the palate, giving it good structure, with lots of volume and smoothness, with balanced acidity and citric and mineral nuances reappearing in the finish. Its full-bodied creaminess makes it a delight for the taste buds, while its crispness makes it easy drinking.

RATINGS

- **90 James Suckling**, vntg 2021
- **92 Decanter**, vntg 2020
- **90 Wine Spectator** vntg 2018



LOGISTICS

6 pack	EUR Pallet 88 C/6			
26 x 31 x 17 cm. 7 Kg	L: 120cm	W: 80cm	H: 153cm	Wt: 611 Kg