

Casar de Burbia Godello Fermentado Barrica



Casar de Burbia



Bierzo DO

RATINGS HISTORY

92 James Suckling
vntg 2021, 2020

91 James Suckling
vntg 2019



GRAPE VARIETY

100% Godello.

ALCOHOL %

0,00%

TERROIR

Age: More than 90 years old.

Soil: Clay, rich in aluminium, iron and with traces of quartz.
Altitude (m): 600.

Vines planted in trellis. Sustainable farming.

Harvested by hand in boxes of 10 Kg.

VINIFICATION

The grapes are selected manually on entering the winery.

AGING

Aged for 12 months on its lees with the appropriate "batonnages" in 500 litre French oak casks. Subsequently, aged 12 months on its lees before stabilisation and final bottling.

PAIRING

Roasted chicken, buttery mashed potatoes or even an opulent hunk of foie grass. Seafood, prawns, fish and rice dishes.

LOGISTICS

6 pack | 25 cm x 30,6 cm x 17 cm | 8,5 Kg

VMF | 120 cs 6 | 1050 Kg | 127 cm

TASTING NOTES

Clean, brilliant color. Complex and elegant bouquet. Of medium intensity, its aromatic power is surprising with a predominance of spices, flowers and white fruit and bone, on a faint mineral and citrus base. Aging on the lees is noticeable on the palate, giving it good structure with volume and syrupiness. Balanced acidity, the citrus and mineral sensations return in the after taste. A wine which succeeds on account of its body, volume and creaminess.