

Casar de Burbia Godello



Casar de Burbia



Bierzo DO

RATINGS HISTORY

90	Decanter vntg 2022
90	James Suckling vntg 2021
92	Decanter vntg 2020
90	Wine Spectator vntg 2018



TASTING NOTES

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.

GRAPE VARIETY

100% Godello.

ALCOHOL %

13.5%

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.

Hand harvested.

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 5.000 liters tanks at a controlled temperature of between 14-16°C for 20 days.

AGING

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.

PAIRING

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

LOGISTICS

12 pack | 25,3 cm x 30,9 cm x 33,6 cm | 14 Kg

VMF 70 cs 12 | 980 Kg | 193 cm

