



## **Emilio Moro** Godello "El Zarzal"

Varietal: 100% Godello	Elevation: m
Appellation: Bierzo	Practice: Sustainable
Vine Age: yrs	<b>Production</b> : 7000 cs
Alcohol %: 14.5	Acidity: gr/Ltr
Residual Sugar: gr/Ltr	ph:

**Tasting Notes**: Straw yellow in color, on the nose it surprises with its expressiveness and complexity, with notes of white fruits characteristic of the godello grape, nuanced by time and its passage through wood, it is joined by aniseed nuances of dried flowers and a typical minerality of the great vintages. On the palate, the integration of the natural acidity of the godello grape with the smoothness provided by the lees is noticeable, resulting in a harmonious wine that is easy to drink and has a very pleasant aftertaste

**Winemaking:** Fermented at controlled temperature in stainless steel deposits with subsequent ageing on the lies in French oak foudres.

Food Pairing:

Accolades

2020: 93 pts J Suckling

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