



Emilio Moro Godello “La Revelia”



Varietal: 100% Godello

Elevation: m

Appellation: Bierzo

Practice: Sustainable

Soil:

Production: 7000 cs

Alcohol %: 14.5

Acidity: gr/Ltr

Residual Sugar: gr/Ltr

ph:

Tasting Notes: An intense straw yellow wine, clean and bright. On the nose, we find complex notes with hints of ripe stone fruit and dried flowers. On the palate, the wine has volume and length thanks to its careful ageing in French oak barrels. When swallowed, it is unctuous and the acidity and minerality of the grape variety are evident.

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

Food Pairing: Great wine with all sorts of seafood - crab, raw scallops, baked snapper.

Accolades

2019: **93** pts James Suckling



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