



Emilio Moro Godello “Polverete”



Varietal: 100% Godello

Elevation: m

Appellation: Bierzo

Practice: Sustainable

Vine Age: yrs

Production: 7000 cs

Alcohol %: 14.5

Acidity: gr/Ltr

Residual Sugar: gr/Ltr

ph:



Tasting Notes: An embracing texture supports the white peach, heather and lemon curd flavors of this medium-bodied white. Shows lots of freshness and finesse, with ginger, wet stone and spice notes marking the finish.

Winemaking: Fermented at controlled temperature in stainless steel tanks.

Food Pairing : Meaty seafood dishes like scallops. Salad dressed with olive oil and paprika.

Accolades

2019 **90** pts Wine Spectator

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