



Wijnfiche

Bodegas y Viñedos Merayo | Bierzo DO (Léon) Godello Spain (CASTILLA Y LEON) – 2025

Domain

Bodegas y Viñedos Merayo

After spending 20 years on the restoration and maintenance of the vineyards on the family estate from 1990, Pedro Merayo started producing his own wines in 2010. The Bodegas y Viñedos Merayos was established. The founder started this project thanks to years of experience in the world of winemaking and especially thanks to a great preference for the Bierzo region. He was delighted to be able to return to his roots.

Vinification

A cold maceration is carried out for 24 hours. The fermentation takes place in stainless steel vessels at a controlled temperature of 15 to 17 ° C. Afterwards the wine matures "sur lie" for 4 months. 24,000 bottles were produced from these cuvee.

Taste

Clear, pale yellow wine with an intense nose, in which we find aromas of green apple and stone fruit, with traces of citrus and fennel. Mineral sensations give this wine its complexity. The palette is round, but without losing its freshness. The aromas that were perceptible in the nose repeat themselves in the mouth. Because the wine has aged a little "sur lie" there is a feeling of harmony in the wine.

Food pairing

Fish - fish stew | Shellfish | Shellfish - sea mussels | Tomato - stuffed with grey shrimp | Crustacea | Fish fondue | Shrimp Cocktail

General information

Type: White wine

Grape varieties: Godello (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

