

Bodegas y Viñedos Merayo - La Gineta | Bierzo DO (Léon) Godello Spain (CASTILLA Y LEON) — 2018

Vinification

Cold maceration for 24 hours. Fermentation in oak barrels at controlled temperature (15-17 °C). Aged in oak barrels "sur lie" for twelve months. 1/3rd of the oak is new, 1/3rd 1 year old and 1/3rd 2 years old.

Taste

Pale, clear, oxidized yellow. Intense nose. Notes of green apple and stone fruit, with traces of citrus and fennel. Mineral sensations envelop the wine and lend it great complexity. The palate is rounded and bulky, without ever losing the sensation of freshness. Sensations of citrus, green apple, and minerality. The sur lie influence appears in the mouth, enveloping the wine and giving it a greasy, slightly sweet feeling of overall harmony.

Food pairing

Fish - turbot | Oysters - scalloped | Risotto with mushrooms | Fish - Dorade fillet

General information

Type: White wine

Grape varieties: Godello (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

