Wijnfiche

Bodegas y Viñedos Merayo - La Gineta | Bierzo DO (Léon) Godello Spain (CASTILLA Y LEON) — 2023

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

Cold maceration for 24 hours. Fermentation in oak barrels at controlled temperature (15-17 ° C). Aged in oak barrels “sur lie” for twelve months.

Taste

Pale, clear, oxidiced 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 in sauce | Paella | Lobster | Risotto with mushrooms

General information

Type: White wine
Grape varieties: Godello (100%)
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 8-10 °C
Taste profile: Complex with oak

