

# CASAR DE BURBIA Godello

Casar de Burbia



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Bierzo DO
<b>VARIETY</b>	Godello 100%
<b>AGE OF VINES</b>	90
<b>FARMING</b>	Sustainable farming,
<b>SOIL</b>	Clay, slate
<b>ALTITUDE</b>	900 meters
<b>VINIFICATION</b>	Hand harvested. Particular cold maceration process at a temperature of 12°C. Fermentation takes place in 5,000 L. tanks at a controlled temperature of between 14 - 16°C for 20 days
<b>ALCOHOL CONTENT</b>	14,1%
<b>PAIRING</b>	Galician Scallops, Roasted chicken with smashed potatoes, Foie-gras, rich Seafood, prawns, fish and rice dishes

## TASTING NOTES

Bright clean color. Complex and elegant nose. Medium to high intensity, its aromatic power amazes with predominantly spicy, floral, white and stone fruit nuances, on a soft mineral, citrus background. The aging on the lees leaves its mark on the palate, giving it good structure, with lots of volume and smoothness, with balanced acidity and citric and mineral nuances reappearing in the finish. Its full-bodied creaminess makes it a delight for the taste buds, while its crispness makes it easy drinking

## RATINGS

90 Wine Spectator, vntg 2018.

**90**<sup>pts</sup>  
 Wine Spectator

## LOGISTICS

Shipper 12 bottles				Pallet; 60 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39 In	9.84 In	12.20 In	14.5 Kg	39.37 In	47.25 In	66 In	870 Kg