

CASAR de BURBIA Godello Barrica

Casar de Burbia



COUNTRY	Spain
APPELLATION	Bierzo DO
GRAPE VARIETY	Godello 100%
AGE OF VINES	90
FARMING	Vines planted in trellis. Sustainable farming. Hand harvested.
SOIL	Clayey, rich in aluminium, iron and with traces of quartz.
ALTITUDE	600 m.
VINIFICATION	The wine harvest is gathered by hand in boxes holding a maximum of 10 kg. The grapes are also selected manually on entering the winery.
AGING	This special wine has been aged for twelve months on its lees with the appropriate "bâtonnages" in 500 litre French oak casks. Subsequently, aged 12 months on its lees before stabilisation and final bottling.
ALCOHOL %	14.5 %
PAIRING	Roasted chicken, buttery mashed potatoes or even an opulent hunk of foie grass. Seafood, prawns, fish and rice dishes.

TASTING NOTES

Clean, brilliant color. Complex and elegant bouquet. Of medium intensity, its aromatic power is surprising with a predominance of spices, flowers and white fruit and bone, on a faint mineral and citrus base. Aging on the lees is noticeable on the palate, giving it good structure with volume and syrupiness. Balanced acidity, the citrus and mineral sensations return in the after-taste. A wine which succeeds on account of its body, volume and creaminess.

RATINGS

- **92 James Suckling**, vntg 2021, 2020
- **91 James Suckling**, vntg 2019
- **91 Robert Parker**, vntg 2019
- **94 James Suckling**, vntg 2018



LOGISTICS

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