



EL ZARZAL

2021

STORY

El Zarzal is a wine with a clear varietal that respects the identity of the Godello variety without losing its freshness.

CHARACTERISTICS OF THE VINTAGE

The vegetative period of 2021 began with rains and high water reserves built up over winter. Spring temperatures remained at normal levels, with episodes of slightly cold nights and light precipitation. The dry summer period lasted until days before the grape harvest. The harvest was started early to guarantee the optimum point of ripeness of the grapes.

WINEMAKING PROCESS

Fermented at controlled temperature in stainless steel deposits with subsequent ageing on the lees in French oak foudres.



ELEGIR | COMPARTIR | CUIDAR

TASTING NOTES

Straw yellow in colour, on the nose it surprises with its expressiveness and complexity, with notes of white fruits characteristic of the godello grape, nuanced by time and its passage through wood, it is joined by aniseed nuances of dried flowers and a typical minerality of the great vintages. On the palate, the integration of the natural acidity of the godello grape with the smoothness provided by the lees is noticeable, resulting in a harmonious wine that is easy to drink and has a very pleasant aftertaste.

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak foudre

AWARDS

	2016	2017	2018	2019	2020
<i>Robert Parker</i>		91	90	91	
Wine Spectator	91	92	92	90	
WINEENTHUSIAST				90	
WineSpirits	90				
vinous	92				
Avant de la >vinos			90		
Guía Peñín			91	90	
JAMES SUCKLING.COM	93				93
JEB DUNNUCK			90		
Guía Proensa				94	
GG				93	
Decanter				90	