

LA REVELÍA

2018

HISTORY

La Revelia represents for us the maximum expression of the Godello variety, complexity, intensity and finesse with a unique personality.

CHARACTERISTICS OF THE HARVEST

2018 was marked by heavy rainfall and frequent storms. The vineyard benefited from the abundant water in the soil, growing lush but balanced vegetation. The moisture resulted in constant work to prevent the appearance of diseases in the vineyard, but good summer weather meant that the end of the ripening process was exceptional.

WINEMAKING PROCESS

Fermented at a controlled temperature in French oak barrels, followed by aging on the lees in the same French oak barrels.

TASTING NOTES

Clean and bright with a straw yellow colour. The nose stands out for the intensity and complexity of its aromas but with the unmistakable personality of Godello; the elegance of careful preparation and respectful ageing. On the palate, it is unctuous and balanced, with a well-integrated acidity and a long-lasting aftertaste.




TECHNICAL DETAILS

Appellation: Bierzo

Variety: 100 % Godello

Aging: French oak barrels



	2016	2017	2018
	91	91+	
	92	92	
			
			
	93		
			
		92	
		92	
	93		

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