

# EL ZARZAL 2016



## VARIETY

100% Godello

## PRODUCTION

8.818 bottles of 75 cl

## DETAILS OF THE 2016 HARVEST

The year 2016 began with heavy rains in April and May. At the beginning of the summer, the climate became drier and warmer than usual, correcting the unbalances caused by a highly rainy spring. September had its regular characteristics, which allowed a regular and graduated harvest.

## TASTING NOTES

The color is pale golden, clean and bright. The nose is clean and highlights a stone fruit base, subtle citrus aromas and white flowers. The light toasted notes add complexity to the aromatic profile of the wine. In the palate it is fresh and bright, with good weight and polished nuances.

## WINEMAKING PROCESS

Fermented at a controlled temperature in 2500l wood “fudres” followed by aging on lees in the same wood “fudres” for 8 months.



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