

# LA REVELÍA 2016



## VARIETY

100% Godello

## PRODUCTION

5.278 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

With a pale golden color the wine is presented with very intense aromas, full of nuances, where the varieties of Godello stand out like fresh stone fruits and subtle citrus and herbaceous. Once it develops, we can appreciate the great aromatic potential of this wine, the fruity aromas gain complexity and show hints of dried flowers and light toasted.

In the palate is broad and well structured, with a long and balanced acidity.

## WINEMAKING PROCESS

Fermented at a controlled temperature in 500l French oak barrels, followed by aging on lees in the same French oak barrels for 8 months.



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