



EL ZARZAL

2022

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 year 2022 will be remembered for being dry and warm. The spring was characterised by scarce rainfall, which gradually disappeared in the summer months. Late rains arrived in August, which ensured the ripening of the grapes. It has been a warm year overall, but the microclimate of El Bierzo and the hillsides have mitigated the effects of the heat waves and have influenced the character and final quality of the harvest.

WINEMAKING PROCESS

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



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TASTING NOTES

A very pale straw coloured wine. The nose combines the character of the 2022 vintage with the variety's personality, delivering an eminently fruity wine with an extra intensity and richness. In the glass it evolves towards elegant notes of citrus zest and minerality. Well-balanced on the palate, this is a smooth, medium volume wine. Easy and fresh finish.

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak foudre

AWADS

	2016	2017	2018	2019	2020	2021	2022
		91	90	91			
Wine Spectator	91	92	92	90	90		
WINEENTHUSIAST				90			
WineSpirits	90				90		
vinous	92						
>vinos			90				
Guía Peñín			91	90		91	
JAMES SUCKLING.COM	93				93	93	
JEB DUNNUCK			90				
Guía Proensa				94		90	
GG				93		91	
Decanter				90			