

EL ZARZAL

2018

HISTORY

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

HARVEST CHARACTERISTICS

2018 was a vintage marked by high rainfall and frequent storms. Luckily, disaster was avoided and the vines benefited from the abundance of water in the ground. Due to the high levels of wetness, exhaustive work was carried out on the vines in order to avoid the appearance of diseases. However, good summer weather, particularly towards the end of September, resulted in the grapes reaching exceptional maturity.

ELABORATION

Fermented in French oak foudres at controlled temperatures with subsequent ageing on the lies.

TASTING NOTES

Very light yellow straw colour. The nose is fresh and fragrant with notes of ripe white fruit and dry flowers without losing the typical minerality of the variety. In the palate, it maintains its freshness and it is very pleasurable to drink thanks to well-balanced acidity and alcohol.

TECHNICAL SPECIFICATIONS

Location: El Bierzo

Variety: 100 % Godello

Ageing: French oak foudres



	2016	2017	2018
			
	91	92	
			
	90		
	92		
			
			
			
	93		



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