



EL ZARZAL

2020

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 HARVEST

The weather in 2020 in El Bierzo was characterised by heavy rainfall in spring. The summer had mild temperatures with cool periods during flowering. The ripening period was quite fast, with vast temperature differences between day and night, increasing the quality of the grapes and obtaining a must with ideal characteristics.

WINEMAKING PROCESS

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



ELEGIR | COMPARTIR | CUIDAR

TASTING NOTES

A pale straw yellow wine, clean and bright in the glass. The peculiarities of the Godello variety unfold on the nose in all their expression, with aromas of ripe white fruit and drupes in harmony with minerality and mellow aromas. Conserves a freshness and balanced aroma on the palate with a full-bodied midpalate and an easy passage that prompts you to keep drinking

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak foudre

AWARDS

	2016	2017	2018	2019	2020
		91	90	91	
Wine Spectator	91	92	92	90	
Wine & Spirits	90				
vinous	92				
Anuario de >vinos			90		
Guía Peñín			91	90	
JAMES SUCKLING.COM	93				93
JEB DUNNUCK			90		
Guía Proensa				94	
GG				93	
Decanter				90	