



LA BARAJA GODELLO

- **VINTAGE 2023**
- **APELLATION:** D.O BIERZO
- **GRAPE VARIETY:** 100% GODELLO
- **WINEMAKING:** Made with selected Godello grapes from slate and clay soils. slate and clay soils. Alcoholic fermentation and aging on lees for 8 months in selected new French oak barrels. Limited Production: 8,400 bottles. Numbered bottles.
- **TASTING NOTES:** It has an attractive straw yellow color with a steely rim. It is ample, oily, unctuous, mineral and balanced. With hints of citrus, great acidity, long and very persistent. . Perfect for meat and fish.



AWARDS & RATINGS

- **VINTAGE 2021**
 - 93p Guía Vivir el Vino
 - 93p Tastings.com
 - 93p Raymond Chan Wine Reviews
 - 93p Raffaele Vecchione
 - 92p Gilbert & Gaillard
 - 90p Andreas Larsson-Tasted
- **VINTAGE 2020**
 - 94p Gardini Notes



STANDARD PACKAGING

Bottle of 75cl
Cartons of 6 bottles.
80 cartons per Euro pallet

