

ERESMA GODELLO SOBRE LÍAS

Previous cold maceration, using exclusively top quality yolk must, the result of a small yield of 5000 kg per hectare.

Eresma Godello on lees goes through a fermentation process at a controlled temperature.

It is kept for 6 months on its fine lees, thus achieving an elegant and high-end wine in which complexity and finesse are manifested.



eresma

BODEGA Y VIÑEDOS

TASTING NOTE

VISUAL PHASE

Intense straw yellow color with steely lemon reflections.

OLFACTORY PHASE

On the nose it is complex and intense with mineral and balsamic notes, aromas white flowers, peach, green apple and cantaloupe to which a citric background is added.

TASTE PHASE

Sabroso, de gran estructura, persistente y largo en boca.

DATA SHEET

TYPE OF WINE: White

I.G.P. Wine from the land of Castilla y León

SOILS: Old vines, gravelly soil rich in magnesium

GRAPE: Godello

PAIRING: Seafood, fish, sushi, rice, calgots and field products such as asparagus and aubergines.

TEMP. SERVICE: Between 9º and 10º

