



LA REVELÍA

2019

STORY

La Revelía represents for us the maximum expression of the Godello variety: complexity, intensity and finesse with a unique personality.

CHARACTERISTICS OF THE HARVEST

The climatological conditions of 2019 in El Bierzo were favourable for growing a high-quality grape. There was plentiful rain during the flowering period, which affected the quantity of the yield. Later, at the end of spring, and particularly in summer, the temperature increased significantly which, combined with the lack of rain, resulted in a grape with a high alcohol content.

WINEMAKING PROCESS

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



ELEGIR | COMPARTIR | CUIDAR

TASTING NOTES

An intense straw yellow wine, clean and bright. On the nose, we find complex notes with hints of ripe stone fruit and dried flowers. On the palate, the wine has volume and length thanks to its careful ageing in French oak barrels. When swallowed, it is unctuous and the acidity and minerality of the grape variety are evident.

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak barrels

AWARDS

	2016	2017	2018	2019
	91	91+	92	
	92	92	93	
	93	91		
		92		
		91	91	91
		92		94
		92		
	93			93
		92	92	