

EL ZARZAL

2024

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 VINTAGE

The spring of 2024 was characterised by abundant rainfall and moderate temperatures, which made it necessary to take extreme precautions to avoid the emergence of diseases on the vines. In summer the rains stopped and temperatures rose sharply, resulting in early ripening. This fact, together with the good plant development during the first months, resulted in an early harvest with excellent potential.

WINEMAKING PROCESS

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



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TASTING NOTES

Bright straw yellow in colour with greenish reflections. The bouquet displays an elegant combination of fresh white fruit and a subtle citrus touch, combined with floral nuances, fennel and a mineral and balsamic background. On the palate, it is fresh and enveloping, with well-integrated acidity and a long finish.

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak foudre

AWARDS

	2016	2017	2018	2019	2020	2021	2022	2023
<i>Robert Parker</i>		91	90	91				
Wine Spectator	91	92	92	90	90			90
WINEENTHUSIAST				90	93	93		
WineSpirits	90				90			
vinous	92						92	
Análisis de los >vinos			90				92	91
Guía Peñín			91	90		91	90	
JAMES SUCKLING.COM	93				93	93		
JEB DUNNUCK			90					
Guía Proensa				94		90	92	
GG				93		91	94	
Decanter				90				