



LA REVELÍA

2021

STORY

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

CHARACTERISTICS OF THE VINTAGE

The vegetative period of 2021 began with rains and high water reserves built up over winter. Spring temperatures remained at normal levels, with episodes of slightly cold nights and light precipitation. The dry summer period lasted until days before the grape harvest. The harvest was started early to guarantee the optimum point of ripeness of the grapes.

WINEMAKING PROCESS

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



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TASTING NOTES

Pale straw yellow in colour. A clean, intense nose. A wine that's highly representative of the variety when grown in cool areas. The aroma is characterised by a notable presence of white stone fruits with great personality, hints of white flowers and touches of citrus join together in the bouquet, resulting in a complex, elegant wine. The work with the lees and the variety's natural acidity make for an excellent balance of roundness and verticality, and a long and persistent finish





DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak barrels

AWARDS

	2016	2017	2018	2019	2020	2021
	91	91+	92			
	92	92	93	92		
	93	91				
		92		93		
		91	91	91	92	
		92		94	96	
		92				
	93			93	92	
		92	92			
					93	