

LA REVELÍA

2018



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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

2018 was marked by heavy rainfall and frequent storms. The vineyard benefited from the abundant water in the soil, growing lush but balanced vegetation. The moisture resulted in constant work to prevent the appearance of diseases in the vineyard, but good summer weather meant that the end of the ripening process was exceptional.

ELABORATION

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

TASTING NOTES

Clean and bright with a straw yellow colour. The nose stands out for the intensity and complexity of its aromas but with the unmistakable personality of Godello; the elegance of careful preparation and respectful ageing. On the palate, it is unctuous and balanced, with a well-integrated acidity and a longlasting aftertaste.

DATA SHEET

Location: El Bierzo

Variety: 100% Godello

Ageing: French oak barrels

RECOGNITIONS

	2016	2017	2018
	91	91+	92
Wine Spectator	92	92	93
vinous	93		
Wine & Spirits		92	
GUÍAPENÍN		91	91
Guía Proensa		92	
>vinos		92	
JAMES SUCKLING.COM	93		
JEB DUNNUCK		92	

