

Product code: 3529

Bodegas Emilio Moro, El Zarzal, DO Bierzo, Spain, 2019



Producer Profile

"Wine is an art. If you know how to listen, it speaks to you, it lets you know when it needs racking and rest. It's just like a living creature that we have to understand, tend to and care for."

So said Emilio Moro, founder of the estate. Three generations later this belief is still upheld by José and Javier Moro. Based in the world famous village of Pesquera de Duero in the heart of Ribera del Duero the brothers believe that their wine has a life of its own and with each vintage a part of them is immortalized in it. "It evokes the land where it comes from". Eschewing traditional notions of classification like crianza and reserva, the family were eager create wines with personality and individuality. Expressions true to their vineyards and their family's heritage. Creating reds from their cherished Tinto Fino, a prized clone of Tempranillo, and more recently crafting Godello wines from Bierzo - vibrant whites that are as exciting and lively as their labels suggest.

Viticulture

The vineyards are based between Ponferrada and Molinaseca areas in the best locations of the DO and benefit from the excellent variety of micro terroirs that El Bierzo offers.

Winemaking

Fermented in 50% New French oak foudres for 8 months at controlled temperatures with subsequent ageing on the lees.

Tasting Note

Very light yellow straw colour. The nose is fresh and fragrant with notes of ripe white fruit and dry flowers without losing the typical minerality of the variety. On the palate, it maintains its freshness thanks to well-balanced acidity and alcohol.

Food Matching

Soft cheese, as well as fish and sea food and salad.

Technical Details

Varieties:

Godello 100%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

Time: 8 Months

Type: French 2500l

Foudre

% wine oaked: 100

% new oak: 50