



CASAR DE BURBIA  
SUSTAINABLE WINEMAKING



## CASAR DE BURBIA GODELLO

GUÍA PEÑÍN (ESP): 91 PTS · VINTAGE 2017-2020-2021  
90 PTS · VINTAGE 2019

JAMES SUCKLING (USA): 91 - 90 PTS · VINTAGE  
2015-2016-2021

WINE SPECTATOR (USA): 90 PTS · VINTAGE 2018

DECANTER MAGAZINE (UK): 92 PTS · VINTAGE 2020

## OUR WINES

- CASAR DE BURBIA - Godello
- CASAR DE BURBIA - Godello Barrica
- CASAR DE BURBIA - Mencía
- HOMBROS - Mencía
- TEBaida - Mencía
- TEBaida NEMESIO - Mencía
- TEBaida Nº5 - Mencía
- EL CASTAÑAL - Mencía



## DESCRIPTION CASAR DE BURBIA GODELLO

Where we are from, the Godello variety is known as “ojo de gallo” or “prieto picudo blanco”, because it was mistakenly thought to be a mutation of the Leonese prieto picudo red. It has been among us for ages, not always well appreciated, not always very widespread. At Casar de Burbia, we are committed to this variety to make white wines with aging potential. Casar Godello is our first white although that doesn't make it simple.

It is made with Godello grapes from the midlands of Valtuille de Arriba at an altitude of 600 meters where the predominant soil is clay with medium-sized stones. The altitude of these vineyards means they ripen slower and the harvest is an average of 20 days later than in the lower terrains.

## DATA SHEET

**Origin of the grapes:** midlands of Valtuille de Arriba, from the Valdepiñero and Valdaiga vineyards.

**Region:** D.O. Bierzo.

**Soil type:** clay with medium-sized stones.

**Viticulture:** soils richer in organic matter so the vines there were planted on trellises, hand-picked.

**Variety:** 100% godello.

**Elaboration:** After a cold pre-maceration of the must, we carry out a low temperature fermentation in stainless steel tanks for an average of 45 days, depending on the harvest. Then we age it slowly with its fine lees for approximately eight or nine months. With this wine we initially work with several tanks to work on the aroma and the mouth separately to then assemble them and achieve the best in each of its tasting phases.

## TASTING NOTES

Bold, ripe and lush aromas of peach and mango, and especially grapefruit and citrus, give rise to a smooth, delicious and meaty palate that has a long, ripe core of sweet fruit.