

## **Bodegas y Viñedos Merayo | Bierzo DO (Léon) Godello Spain — 2025**

### **Vinification**

A cold maceration is carried out for 24 hours. The fermentation takes place in stainless steel vessels at a controlled temperature of 15 to 17 ° C. Afterwards the wine matures "sur lie" for 4 months. 24,000 bottles were produced from these cuvee.

### **Taste**

Clear, pale yellow wine with an intense nose, in which we find aromas of green apple and stone fruit, with traces of citrus and fennel. Mineral sensations give this wine its complexity. The palette is round, but without losing its freshness. The aromas that were perceptible in the nose repeat themselves in the mouth. Because the wine has aged a little "sur lie" there is a feeling of harmony in the wine.

### **Food pairing**

Fish - fish stew | Shellfish | Shellfish - sea mussels | Tomato - stuffed with grey shrimp | Crustacea | Fish fondue | Shrimp Cocktail

### **General information**

Type: White wine

Grape varieties: Godello

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 8°C

Taste profile: Mineral acidic

