

GARCI GRANDE RUEDA



Señorío de Garci Grande Viura D.O. Rueda

Type: Young White
Variety: Verdejo 80%, Viura 20%
Alcoholic content:: 12,5%
Vintage: 2016
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Mechanical harvesting at night

Vineyard: Selected since plots in La Seca, Rueda and Nava del Rey
Type of soil: Shingly soils, rich in calcium and magnesium. Vaso (viura)
Altitude: Between 700 and 800 metres
Vineyard age: Over 15 years old
Yield (Kg/ha): 10.000

Founded in 1989, Bodegas Garci Grande is based on old wineries that go back to the 14th century. It has 79 hectares of vineyard with average height between 700 and 800 m. Its continental climate and the composition of its soils rich in calcium and magnesium, stony, with very good aeration and drainage are the first base on which the wines of this winery are based. Marked by the typicality of the Denomination of Origin to which it belongs, Bodegas GarciGrande develop these concepts from their own identity, without renouncing the key aspects in the quality of their wines such as the evening grape harvest, the undergraduate control and the application of the aging on lees at the end of the fermentation that contributes to achieving the unctuousness and persistence that distinguish wines "brand of the house".

Winemaking:

Selection of the grape by age of the vineyard and type of soil. Fermentation at controlled temperature (16°C) for 10-15 days.

Tasting:



Colour

Straw yellow with greenish reflections.



Nose

Fresh and vivid aromas. Amalgam of fruity aromas: citrus, green apple and nuances of tropical fruits such as melon.



Palate

Young wine, nervous, cheerful, very easy to drink thanks to its balanced acidity.



Serving Temperature

7°C-10°C



Recommended

Ideal for appetizers and seafood.

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