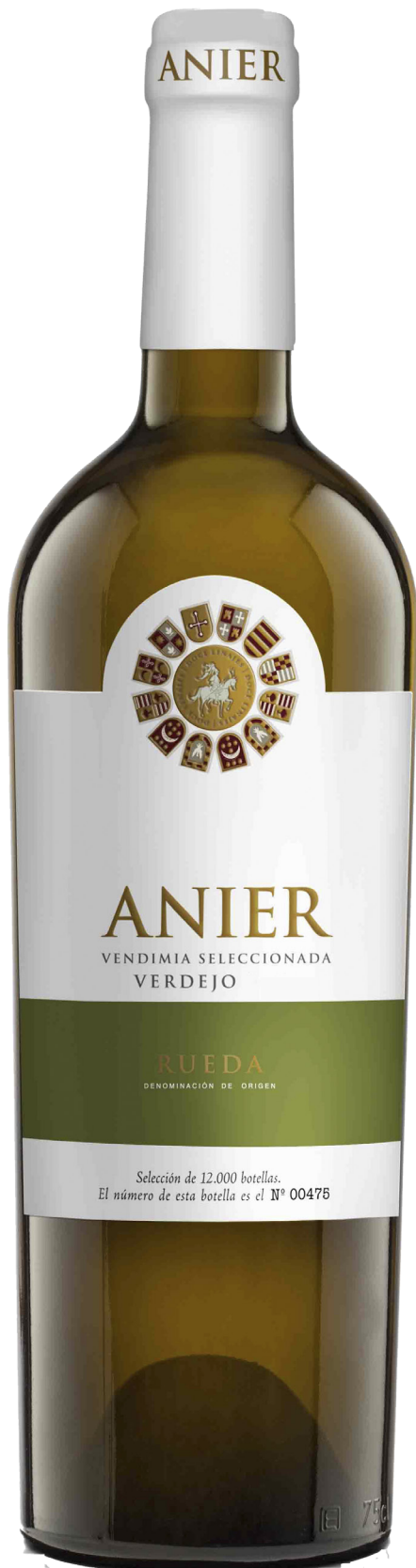


GARCI GRANDE RUEDA



Anier Vendimia Seleccionada Verdejo D.O. Rueda

Type: Young White
Variety: Verdejo 100%
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
Altitude: Entre 700 y 800 metros
Vineyard age: Over 15 years old
Yield (Kg/ha): 7.500

Founded in 1989, Bodegas Garci Grande Winery is built on top of old wine cellars dating back to the fourteenth century. Surrounded by its 120 hectares of vineyards, the winery set itself up proud as a faithful example of the good wines from the Appellation of Rueda and enthusiast advocate for the values of the "terroir". The height of its vineyards (between 700 and 800 m), continental climate and the composition of their soils rich in calcium and magnesium, stony and well aired and drained, are the primary basis on which the wines from this winery are based. Marked by the typicity of the Appellation to which it belongs, Bodegas Garci Grande develops these concepts from its own identity without giving up key aspects in the resulting quality of its wines as harvesting at night, accurate pressing control systems and the stirring processes together with its own lees at the end of fermentation, which helps to achieve smoothness and persistence that distinguish the wines "house mark".

Winemaking:

Selected vintage from our best plots in Nava del Rey township. Produced since "bud-must", (obtained via gravity, without pressing). Macerated prior to fermentation at a temperature of 8-12 °C for 12-18 hours in order to get the full extraction of aromas. Fermentation at a controlled temperature of 16°C for 10-15 days. The wine is then stirred together with its own lees in order to achieve the characteristic smoothness and persistence of this wine.

Tasting:



Colour
Bright and deep yellow colour.



Nose
Intense and complex aromas, combining typical hues. Sweet and ripe aromas from tropical fruits result of a careful aging on lees.



Palate
Powerful, rounded and well balanced, smooth and velvety. Long persistence and excellent acidity.



Serving Temperature
7°C-10°C



Recommended
Ideal for all types of fish, rice and pasta. All kinds of meats except hunting and meat with elaborate sauces.

Awards:



92 Points
Peñin Guide
2018



93 Points
Repsol Guide
2018

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