

GARCI GRANDE RUEDA



Señorio de Garcí Grande Sauvignon Blanc D.O. Rueda

Type: Young White
Variety: Sauvignon Blanc
Alcoholic content: 12,5%
Vintage: 2017
Bottle type: Bordeaux
Bottle size: 75 cl.
Harvest: Harvesting at night

Vineyard: 3 ha selected since small plots in La Seca
Type of soil: Shingly soils, rich in calcium and magnesium
Altitude: 700 -800 metres
Vineyard age: Over 15 years old
Yield (Kg/ha): 6.000

Founded in 1989, Bodegas Garcí 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 Garcí Grande 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:

The Sauvignon Blanc grapes are acquired from small and exclusive estates. They are then cold macerated before undergoing fermentation at a temperature of 8-10° C for 12-18 hours to ensure the extraction of every last trace of aroma. The resulting must is now fermented at a controlled temperature (16° C) for 10-15 days. Once fermentation is complete, the must is stirred together with its own lees in order to obtain the smooth viscosity and persistence characteristic of this wine. Date of first bottling: January 8th 2014.

Tasting:



Colour

Straw yellow, pale colour.



Nose

Marked varietal character aromas of tropical fruits (pineapple, passion fruit, grapefruit, mango).



Palate

Complex, delicate and elegant, highlighting its roundness and smoothness.



Serving Temperature

7°C-10°C



Recommended

Shellfish and white fish. Rice in fish broth and grilled dishes.

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