

# Bodegas GarciGrande 12 Linajes Verdejo

D.O. Rueda



**Type:** Young white  
**Variety:** Verdejo 100%  
**Alcoholic content:** 13%  
**Vintage:** 2018  
**Bottle type:** Bordeaux  
**Bottle size:** 75 cl  
**Harvest:** Mechanical. Harvesting at night  
**Winemaker:** Rubén Sanz Coca

**Vineyard:** Selected plots in Nava del Rey  
**Type of soil:** Fine and large sandstone deposits that form dun limestone soils  
**Altitude:** 700 - 800 meters  
**Vineyard age:** Over 15 years old  
**Yield (kg/ha):** 7.500

Founded in 1989, Bodegas GarciGrande are built on top of old wine cellars dating back to the 14th century and have over 79 hectares of vineyards. Its 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 these wines are based on. Marked by the typicity of the Appellation Certificate to which it belongs, Bodegas GarciGrande develops these concepts from its own identity without giving up key aspects in the resulting quality of its wines, such as the harvesting at night, the accurate pressing control systems and the stirring processes with its own lees at the end of the fermentation process, which aids to achieve smoothness and persistence that distinguish these "house brand" wines.

## Production:

Grape selection taking into account the vineyard's age and type of soil. Prefermentative maceration at cold temperatures (8°C - 12°C) for 4-8 hours in order to get the fullest aromas extraction. Fermentation at a controlled temperature (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 notes:



### Visual

Bright yellow with green hues



### Nose

Intense fruit aromas, prevailing peach and apricot. Spicy notes of green herbs and aniseed



### Palate

Pleasant and subtle entry. Round and well balanced, smooth and persistent. Very elegant



### Serving Temperature

7°C-10°C



### Recommended

Appetizers, seafood, white meats, fresh pasta and fish dishes

## Awards:



**91 pts**  
 Guía Peñín  
 2019

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