

# Bodegas GarciGrande Señorío de GarciGrande Verdejo

D.O. Rueda

**Type:** Young white  
**Variety:** 100 % Verdejo  
**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 Rueda, La Seca and Nava del Rey  
**Type of soil:** Pebbles with a clayey layer and a deep calcareous layer beneath that one  
**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. Cold prefermentative maceration (8°C-12°C) for 12-18 hours to preserve and guarantee the full aromas extraction. Fermentation is done at controlled temperatures of 16°C over 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 varietal aromas, typical of the Verdejo variety. Fresh herbs and seed fruits aromas, mixed with anise and spiced notes



### Palate

Predominantly fresh and young feeling with a subtle entry. Rounded, direct and persistent



### Serving Temperature

7°C-10°C



### Recommended

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

## Awards:



**90 pts**  
Guía Peñín  
2019

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