

Bodegas GarciGrande Señorío de GarciGrande Viura

D.O. Rueda

Type: Young white
Variety: 80 % Verdejo / 20 % Viura
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: Cackling, with calcium and magnesium richness. Goblet trained (Viura).
Altitude: 700 - 800 meters
Vineyard age: Over 15 years old
Yield (kg/ha): 10.000

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. Fermentation is done at controlled temperatures of 16°C over 10-15 days.

Tasting notes:



Visual

Straw yellow color with green hues



Nose

Fresh and lively aromas. Fruity mix aromas: citric, green apples and tropic fruits like melon notes



Palate

Young wine, smooth, lively, easy to drink thanks to its balanced acidity



Serving Temperature

7°C-10°C



Recommended

Perfect for appetizers, and appetizers

