

Bodegas GarciGrande Viña Gormaz Verdejo

D.O. Rueda

Type: White Young
Variety: Verdejo 100%
Degree: 13%
Vintage: 2019
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Mechanical at night

Winemaker: Rubén Sanz Coca
Vineyard: Selected plots in La Seca and Nava del Rey
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 tipicity 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.

Type of soil: Sand with clay bottoms

When the verdejo extracts the terroir expression. In viticulture oriented to the production of white wines, the combination of silt and clay in depth is beneficial due to the small size of the particles, which favours the absorption of nutrients and water by the root. This will allow the plant to develop the aromatic components of the grape skin, which will provide balance, aromas, freshness and texture to the wine.

Sandy, nutrient-poor and oxygen-rich soils give the opportunity to produce delicate and pure wines, ideal for the good expression of the Verdejo. They provide the freshness and nutrition that the strains of this variety need in order to reach a perfect balance in their maturity, combining the most expressive white fruit with the unctuousness and character of the Viña Gormaz wines in the mouth.

Production:

The grapes are selected taking the vineyard age and the type of soil into account. Maceration is carried at cold temperatures (8 °C - 12 °C) for 12 - 18 hours that help broadening the aromatic intensity of the must. Fermentation is done 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; It's got volume and complexity.

Tasting notes:



Visual

Shiny yellow with green hues



Nose

Fruity aromas with vegetal and aniseed background



Palate

Nice and delicate entry, balanced and rounded. Persistent, fruity and virtuous



Serving Temperature

6 °C - 8 °C

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