

Bodegas GarciGrande Anier Verdejo Vendimia Seleccionada

D.O. Rueda



Type: Young white
Variety: 100% Verdejo
Alcoholic content: 13%
Vintage: 2019
Bottle type: Bordeaux conical
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 limestones 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:

The grape comes from our best plot in Nava del Rey. Free-run juice, obtained by gravity and not by pressing. 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. It stays for 4 months in French oak barrels.

Tasting notes:



Visual

Pale and bright yellow



Nose

Intense and elaborate aromas. Hay, anise and fennel notes with sweet and ripe tropic fruits aromas, consequence of the wine being stirred together with its own lees



Palate

Powerful, rounded and very balanced, smooth and velvety. Very persistent and with perfect acidity



Serving Temperature

7°C-10°C



Vegan Certification

Yes

Awards:



91 pts
 Guía Peñín
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