HARENNA

VERDEJO EDICIÓN LIMITADA

Certificate of Origin:
RUEDA

Grape Variety:
Verdejo 100%

Vineyard:
8,5 hectares of the oldest vineyards within the boundary of Matapozuelos dating back to 1900 – 1950. Pre-phylloxera and situated between the Adaja and Eresma river edges. Traditional pruning, gobelet training and hilling, poor soils in organic matter, and a sandy surface.

Wine vinification:
Manual harvest, maceration of the pasta in cold at 6ºC for 12 hours.
Fermentation, with indigenous yeast, of 21 days in stainless steel tank at low temperature (15 ºC) with lees removal for 4 months.
Mature in bottle in underground cellar for a minimum of 6 months.

Tasting notes:
White, clean and bright wine. Visually straw-yellow color with green hues.

Medium intensity. On the nose it has a range of quite complex and structured flavours. Spicy and woody aromas are found. It stresses the mineral background that gives it a very elegant shade. Balsamic wine, with hints of resin and citrus such as orange peel.

In mouth it has a round entrance. It has a balanced acidity and bitterness, which lenghens its persistance in mouth. Glyceride and unctuous. It has the typical aniseed aftertaste.

At Garciarévalo we have taken care of this wine to offer a unique product. A limited edition of this 100% verdejo wine where we have put all our efforts.

GARCIARÉVALO
BODEGAS Y VIÑEDOS

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Denominación de Origen

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Premios / Awards

Gilbert & Gaillard

GARCIARÉVALO
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