


 BODEGAS
 GARCÍ GRANDE

12 Linajes Verdejo

Type: Young White

Variety: Verdejo

Alcoholic content: 12.5%

Vintage: 2014

Bottle type: Bordeaux

Bottle size: 75 cl.

Presentation: 6 and 12 bottles carton. 6 bottles wooden box.

Harvest: Mechanical harvesting at night.

Vineyard: Selected since plots in La Seca and Nava del Rey.

Type of soil: Shingly soils, rich in calcium and magnesium.

Altitude: Between 700 and 800 metres .

Vineyard age: Over 15 years old.

Yield (kg/ha): 7.500 maximum.



Founded in 1989, Bodegas Garci Grande Winery is built on top of old wine cellars dating back to the fourteenth century. Surrounded by its 120 hectares of vineyards, the winery set itself up proud as a faithful example of the good wines from the Appellation of Rueda and enthusiast advocate for the values of the "terroir". The height of its vineyards (between 700 and 800 m), 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 the wines from this winery are based. Marked by the typicity of the Appellation to which it belongs, Bodegas Garci Grande develops these concepts from its own identity without giving up key aspects in the resulting quality of its wines as harvesting at night, accurate pressing control systems and the stirring processes together with its own lees at the end of fermentation, which helps to achieve smoothness and persistence that distinguish the wines "house mark".

Vintage Description:

The 2014 oenological year was characterised by a strong drought, although at the end of the cycle, rainfall occurred in storm form that contributed positively to improve the ripening of the grapes, in addition to increase the volume of the harvest. The harvest was long, it started on August 27, lasted until the October 4 in some late plots of the Verdejo variety. The grapes came into the winery in a perfect health status, without any plague during all the cycle.

Winemaking:

Grape selection since vineyard's age and type of soil. Macerated prior to fermentation at a temperature of 8-12 °C for 12-18 hours in order to get the full extraction of aromas. Fermentation at a controlled temperature of 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. Date of first bottling: November 25th 2013.

Tasting:

Colour: Bright yellow with green hues.

Nose: Intense fruit aromas, prevailing peach and apricot. Spicy hints of fennel with presence of green herbs and aniseed.

Palate: Pleasant and subtle entry. Round and well balanced, smooth and persistent. Very elegant.

Recommended with: As an appetizer, seafood, white meats, fresh pasta and all kinds of fish.

Serving Temperature: 7°C - 10°C

Recent awards and mentions:



GOLD MEDAL XIII International Bacchus Awards 2015. Vintage 2014 (SPAIN)



GOLD MEDAL Mundus Vini 2014. Vintage 2013. (GERMANY)



GOLD MEDAL Concours Mondial de Bruxelles 2014. Vintage 2013. (BRUXELLES)