

GARCIARÉVALO CASAMARO VERDEJO



Verdejo and Viura, 15-145 years old. Pale yellow with a green shimmer. Floral and fruity aromas. Medium-framed and crisp; loaded with lychee, apricots and citrus peel. The finish is dry and fresh. Goes well with seafood, fish and grilled vegetables. The sandy soil of Garciarévalo's vineyards (900 meters above sea level) are scattered with ancient seashells. Organic.

From vines 15-145 years old, grown in the heart of the Rueda wine region in central Spain, at 900m above sea level. The soil in the vineyard is sand scattered with ancient seashells. These sandy soils provided a natural protection from phylloxera when the pest spread across the region about 100 years ago. 100% Free run juice from the younger vines, fermented in stainless steel and bottled directly from the tanks.

Garciarevalo is a tight-knit, family owned winery producing some of the most vibrant white wines in Spain while breathing economic life into their small village of one thousand inhabitants. Established in 1991 by Jose Antonio Arévalo and Benicio Garcia in their native town of Matapozuelos, in the heart of the Rueda wine region in Castilla y León, Spain. They understood they had something extraordinary in their centenary vineyards of indigenous verdejo, which had always been famous for giving the best grapes in the Rueda appellation. While many newcomers to the region planted the trendy sauvignon blanc, Garciarévalo has always protected and exalted their indigenous verdejo variety. Their estate vineyards consist primarily of vines of over 100 years old, including a plot of pre-phylloxera verdejo vines over 130 years old, all planted in the traditional bush-vine system.

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Tasting Note:

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Shelf Talker:

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