

GARCIARÉVALO CASAMARO VERDEJO



Verdejo and Viura, 15-145-year-old vines. Straw yellow with greenish reflections. Clean and sensual nose; tropical pineapple aromas give way to deep hints of fruit, freshly cut grass and a subtle touch of fennel typical of the Verdejo variety. In the mouth it is soft and glyceric, with fructuous, fresh, citrus and sparkling sensations. A hyper-refreshing and very soft wine. Organic.

The grapes from Finca Casamaro, in the municipality of Matapozuelos (Valladolid), situated at the confluence of the rivers Adaja and Eresma, which produces an exceptional microclimate characterized by temperatures up to five degrees cooler than surrounding areas. There is also a big climatic difference between the day and the nighttime temperatures; key for retaining acidity. Sandy-limestone soil, with silt-sandy texture. 900m elevation, located within a pine forest. Cold maceration of the grapes for 8 hours and subsequent fermentation in stainless-steel.

Garciarévalo is a family-owned winery established in 1991 in the town of Matapozuelos, in the heart of the Rueda wine region in Castilla y León. Founded by Jose Antonio Arévalo and Benicio Garcia, who understood they had something extraordinary in their centenary vineyards of indigenous verdejo, which was famous for giving the best grapes in the Rueda appellation. The current generation is a young, vibrant team led by Antonio and Manuela Arévalo; Rodrigo Arévalo is in charge of viticulture and vineyard management and Reyes Martínez Sagarra is the oenologist and winemaker. Garciarevalo is truly a tight-knit, family winery producing some of the most vibrant white wines in Spain while breathing economic life into their small village of one thousand inhabitants. Garciarévalo specializes in old-vine verdejo, with minor plantings of viura. While many newcomers to the region planted the trendy sauvignon blanc (which is ill-suited to the climate), 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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Verdejo and Viura. Clean & sensual aromas of pineapple, fruit, freshly cut grass & fennel typical; in the mouth it is soft & glyceric, with fructuous, fresh, citrus & sparkling sensations; hyper-refreshing & very soft. Organic.

Shelf Talker:

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