



EL JARDÍN DE LUCÍA

First Vintage: 2009

Winemaker: Eulogio Pomares Zárata

Denomination of Origin: D.O. Rías Baixas

Region: Padrenda (Ourense)



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Vintage: 2020

Type of wine: young white

Grape variety: Albariño

Grape provenance: Val do Salnés

Altitude: 50 m

Type of soil: granitic sand

Age of the vines: between 15 and 25 years old

Plantation density: 1,000 vines per hectare

Date of harvest: between September 3th and 8th

Harvest: hand-harvested

Elaboration: the grapes fermented in stainless steel tanks under controlled temperature

Ageing: 4 months left on the fine lees

Date of bottling: March 2021

Alcohol: 13% Abv.

Production: 26,600 bottles and 50 magnums

Tasting notes: beautiful, shiny, and pale gold in colour. On the nose, it is fragrant and seductive, with intense floral notes such as jasmine and apricot peel, as well as citrus fruits hints such as lemon, and with a touch of white pepper and saline note at the end. On the palate, it is full bodied, with a silky texture and a vibrant freshness that makes it very well-balanced.

Food pairing: a crisp and elegant white perfect to pair with grilled fish or with light sauces, creamy rice, sea food, sashimi, or sushi.

Serving temperature: between 9 and 11 °C

Recommended glass: Riesling from Veritas Range by Riedel
