



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: 2021

Type of wine: young white

Grape variety: 100% 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 13th and 24th

Harvest: hand-harvested

Winemaking: 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: 46,000 bottles and 150 magnums

Tasting notes: El Jardín de Lucía is the thirteenth vintage of the fantastic Albariño produced by Eulogio Pomares for Uvas Felices. It has a nice straw-yellow color, pale and bright. On the nose it is fragrant and seductive, with intense notes of stone fruit, such as golden peach, combined with aromas of ripe pineapple and citrus notes of grapefruit, on a background of boxwood and orange blossom. It has volume in the mouth, with a silky texture flowing unctuously around the palate, leaving an aftertaste of undergrowth herbs, lemon and subtle aniseed, with a slight bitterness that lengthens its aftertaste. It has a vibrant finish that makes it very fresh, with a pleasant salty touch.

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 Vinum range by Riedel

-Viognier from Veritas range by Riedel