



EL JARDÍN DE LUCÍA

First Vintage: 2009

Winemaker: Eulogio Pomares Zárate

Denomination of Origin: D.O. Rías Baixas

Region: Padrenda (Ourense)



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Vintage: 2022

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 20 and 30 years old

Plantation density: 1,000 vines per hectare

Date of harvest: between September 11th and 16th

Harvest: hand-harvested

Winemaking: the grapes fermented in stainless steel tanks under controlled temperature.

Ageing: 4 months left on the fine lees.

Alcohol: 13% Abv.

Production: 28,000 bottles and 150 magnums

Tasting notes: It has a nice straw yellow color, pale and bright. On the nose it is fragrant and seductive, with intense notes of white fruit such as apple and pear and stone fruit such as vineyard peach, combined with aromas of ripe pineapple, on a background of boxwood and white flowers. On the palate it has a sharp entrance, which expands in a silky way, with an aftertaste of undergrowth herbs, lemon, grapefruit and subtle aniseed. The finish is fresh, with a pleasant saline touch. To enjoy from now and for the next 5 years.

Food pairing: perfect to pair with fish, creamy rice dishes, seafood, sushi, sashimi and soft cheeses.

Serving temperature: between 9 and 11 °C

Recommended glass: Riesling from Veritas range by Riedel
