



## EL JARDÍN DE LUCÍA

**First Vintage:** 2009

**Winemaker:** Eulogio Pomares Zárata

**Denomination of Origin:** D.O. Rías Baixas

**Region:** Padrenda (Ourense)



## EL JARDÍN DE LUCÍA

**Vintage:** 2023

**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 5<sup>th</sup> and 13<sup>th</sup>

**Harvest:** hand-harvested

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

**Ageing:** 4 months left on the fine lees.

**Alcohol:** 12,5% Abv.

**Production:** 21,716 bottles and 375 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:** Riedel Veritas Riesling

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