



EL JARDÍN DE LUCÍA

First vintage: 2023

Winemaker: Eulogio Pomares Zárate

Denomination of Origin: D.O. Rías Baixas

Other wines elaborated: El Jardín de Lucía As Quintáns



EL JARDÍN DE LUCÍA AS QUINTÁNS

Vintage: 2023

Type of wine: young white with ageing

Grape variety: 100% Albariño

Grape provenance: Val do Salnés

Type of soil: granitic Xabre

Age of the vines: 25 years old

Plantation density: 1,000 vines per hectare

Harvest: hand-harvested

Winemaking: The grapes are destemmed and gently pressed to obtain a low must yield. After a light settling, the wine ferments spontaneously in a 30-hl French oak foudre, undergoing malolactic fermentation.

Ageing: Aged on its fine lees for 8 months in French oak foudres.

Alcohol: 12,59% Abv.

Tasting notes: On the nose, there are seductive aromas of white fruit such as pear, accompanied by hints of hay, white flowers, and aromatic herbs. The palate is intense and full-bodied, with a smooth and very fresh mid-palate. Notes of peach and apricot stand out, culminating in a long, saline, and very pleasant finish.

Food pairing: Perfect with all types of seafood, sushi and soft goat cheeses.

Serving temperature: between 8 and 10 °C

Recommended glass: Riedel Veritas Riesling



EL JARDÍN DE LUCÍA

First Vintage: 2009

Winemaker: Eulogio Pomares Zárte

Denomination of Origin: D.O. Rías Baixas

Region: Padrenda (Ourense)



EL JARDÍN DE LUCÍA

Vintage: 2024

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

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.

Tasting notes: A fragrant and seductive white, with intense aromas of fruits such as Granny Smith apple, vine peach and pineapple, on a background of white flowers. With a outlined entry in the mouth, which ends in a silky sensation with slight notes of citrus and a very fresh finish, with a pleasant saline touch.

Food pairing: Perfect with all types of seafood, sushi and soft goat cheeses.

Serving temperature: between 9 and 11 °C

Recommended glass: Riedel Veritas Riesling
