



## EL JARDÍN DE LUCÍA

**First Vintage:** 2009

**Winemaker:** Eulogio Pomares Zárata

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

**Region:** Padrenda (Ourense)

**Other wines of the winery:** El Jardín de Lucía As Quintáns



## EL JARDÍN DE LUCÍA

**Vintage:** 2025

**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 between 8<sup>th</sup> and 12<sup>th</sup> September

**Winemaking:** The grapes were destemmed and gently pressed, resulting in a low must yield. After a light settling, fermentation occurred spontaneously in a stainless steel tank. It did not undergo malolactic fermentation and remained on its lees for four months.

**Alcohol:** 13,1% Abv.

**Production:** 27.072 bottles and 948 Magnum

**Tasting notes:** This white wine is both fragrant and seductive, with a rich bouquet of fruits, including apricot, Granny Smith apple, banana, and vineyard peach, all of which are set against a backdrop of white flowers. It begins with a precise entry on the palate that gradually opens up to a silky, light-bodied progression. The finish is very fresh, with a pleasant saline touch, and it is accompanied by subtle citrus notes.

**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

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## 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

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