



EL JARDÍN DE LUCÍA

First Vintage: 2009

Winemaker: Eulogio Pomares Zárate

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 8th and 12th 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



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: 2024

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: 13,07% Abv.

Bottles: 3.254 bottles

Tasting notes: On the nose, it shows appealing aromas of ripe white fruit such as apple and pear, along with hints of stone fruit, white flowers, and aromatic herbs. On the palate, it is intense and full-bodied, with a smooth, almost silky texture yet very fresh. Notes of peach and apricot stand out, leading to a long, saline, and very pleasant finish.

Food pairing: Ideal with all kinds of seafood, shrimp carpaccio, pasta dishes, and seafood rice dishes.

Serving temperature: between 8 and 10 °C

Recommended glass: Riedel Veritas Riesling
