

Garciarevalo, Casamaro Blanco

Casamaro

In Matapozuelos, Rueda Garciarevalo harvests their Verdejo and Viura from vineyards that were planted in sandy soils about 150 years ago. Made from free-run juice, Casamaro was fermented in stainless steel and bottled directly from the tanks to ensure freshness.

BODY: Light

AFFAIR: Cocktails

PAIRING: Cheese platter or seafood dishes.

D.O. Rueda - Bodegas Garciarevalo

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