



Garciarevalo, Matapozuelos

Garciarevalo D.O. Rueda

Tres Olmos 2010

In the heart of Rueda is the family-owned winery of Garciarevalo. These Matapozuelos natives specialize in Verdejo farmed in their ancient vineyards. If you visit their vineyards you may notice something odd about the ground; the sandy soils scattered with the occasional ancient seashell might make you forget that these vineyards are located in central Spain, at an elevation of 900 meters. These sandy soils provided a natural protection from phylloxera when the pest spread across the region about 100 years ago. Ranging from 100 to 145 years old, many of those vines still grow today. Since the winery was first established in 1991 the Arevalo family has been using these old vines in their blend for the Casamaro. In the past few years they have started to explore the possibility of harnessing the potential of these old vines, this idea came into fruition in 2006 with the first vintage of Tres Olmos. Sourced from a selection of the highest quality old vine sites, this new cuvee is fermented in stainless steel using only indigenous yeasts. This approach ensures that the wine adheres to the natural qualities that present themselves in these marvelous sites.

Wine: Garciarevalo Tres Olmos 2010
Grapes: 100% Verdejo
Vine age: 100 to 145 years
Soil: Sand
Farming: Sustainable
Vinification: Temperature controlled fermentation in stainless steel and aged for 6 months on the lees.

