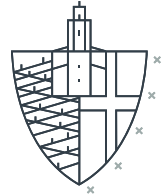


GARCJARÉVALO



GARCJARÉVALO
BODEGAS Y VIÑEDOS

Grape variety

Verdejo

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

White Dry

Winemaker

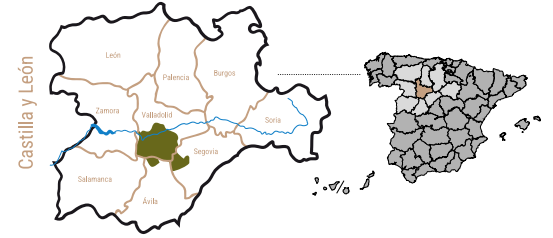
Reyes Martinez-Sagarra

Vineyards

Owned vineyards



- 90 points Wine Enthusiast



Vineyards and Terroir*

The estate vineyards are located in the Valladolid region. The age of the vines is over 20 years.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September. After being cooled, the grapes are sent to the press. Maceration occurs at low temperature for 8 hours. Fermentation then takes place in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a straw-golden color with greenish highlights. Its aroma is clean and sensual, featuring tropical notes of pineapple that give way to deeper fruity tones, freshly cut grass, and a subtle hint of fennel, characteristic of the Verdejo variety. On the palate, it is smooth and silky, revealing fruity, fresh, citrus, and sparkling sensations.

It pairs perfectly with light and fresh dishes such as appetizers, seafood (mussels, shrimp, or scallops), medium-fat fish (like tuna or dorado), white meat, young cheeses, rice dishes, pasta, and vegetables.

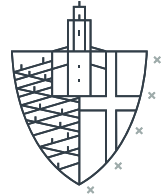
Serve at a temperature of 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

Verdejo

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

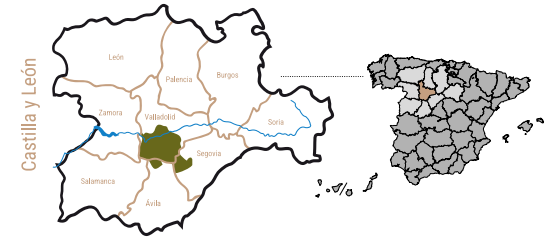
White Dry

Winemaker

Reyes Martinez-Sagarra

Vineyards

Owned vineyards



Vineyards and Terroir*

The estate vineyards are located in the Valladolid region. The age of the vines is 20 years.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September. After being cooled, the grapes are sent to the press. Maceration takes place at low temperature for 8 hours. Then, fermentation occurs in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a bright straw-golden color with greenish highlights. Its aroma is fresh and refined, with vivid citrus notes of grapefruit that evolve into deeper fruity tones and freshly cut grass. On the palate, it is clean and refreshing, featuring fruity, fresh, and citrus notes with a subtle sparkling texture. This wine is invigorating, with a smooth and soft finish.

It pairs beautifully with a variety of dishes such as grilled shrimp, tuna tartare, herb-stuffed chicken rolls, young cheeses (like goat cheese or Brie), citrus salads, risotto with green vegetables, pasta with a light garlic sauce, and baked eggplants.

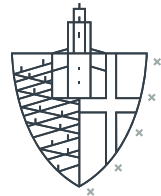
Serve at a temperature of around 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

Verdejo

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

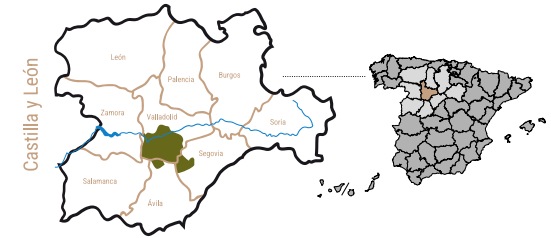
White Dry

Winemaker

Reyes Martínez-Sagarra

Vineyards

Owned vineyards



Vineyards and Terroir*

The estate's vineyards are located in the Valladolid region, between the banks of the Adaja and Eresma rivers. The grapevines are 25 years old.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September. After being cooled, the grapes are sent to the press. Maceration takes place at low temperature for 8 hours. Then, fermentation occurs in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a pale golden color with greenish reflections. Its aroma is intense and complex, dominated by notes of lime and green apple, complemented by hints of fresh herbs and subtle mineral undertones. On the palate, it is refreshing, with bright acidity, juicy fruity nuances, and a lingering citrus finish.

It pairs perfectly with light dishes such as salmon carpaccio, seafood ceviche, chicken in lemon sauce, fresh vegetable salads, paella with green beans, light pasta with basil sauce, and baked zucchini with feta cheese.

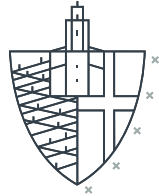
Serve at a temperature of around 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

GARCJARÉVALO



GARCJARÉVALO
BODEGAS Y VIÑEDOS

Grape variety

100% Verdejo

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

White Dry

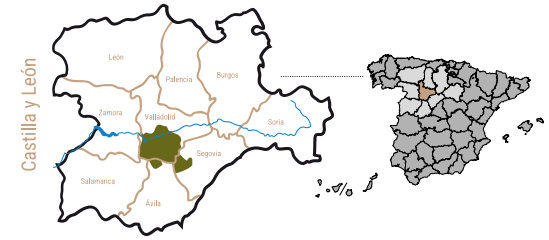
Winemaker

Reyes Martinez-Sagarra

Vineyards

Owned vineyards

- Gold Medal Premios Baco
- Gold Medal Mundus Vini
- 91 puntos Guía Peñín
- 90 Puntos James Suckling



Vineyards and Terroir*

The estate's vineyards are located in the Valladolid region, between the banks of the Adaja and Eresma rivers. The grapevines are 30 years old.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September, at their optimal ripeness. After being cooled, the grapes are sent to the press. Fermentation takes place with the addition of indigenous selected yeasts in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a bright, clear straw-yellow color with greenish highlights. Its aroma reveals fresh fruit notes, hints of citrus, and white flowers. On the palate, it is fresh, fruity, and elegant, with good acidity and a subtle bitterness characteristic of the Verdejo grape variety.

It pairs perfectly with dishes like grilled shrimp, salmon ceviche, seafood risotto, pasta with pesto sauce, citrus salads, herb-stuffed chicken rolls, delicate cheeses like mozzarella or ricotta, and roasted vegetables such as zucchini and eggplant.

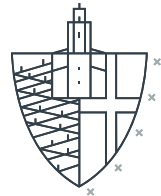
Serve at a temperature of about 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

100% Verdejo

Aging

3-5 months sur lie

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

White Dry

Winemaker

Reyes Martinez-Sagarra

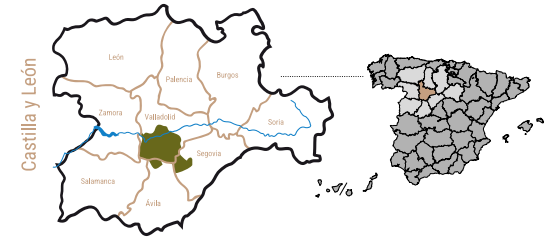
Vineyards

Owned vineyards

- Gold Medal Mundus Vini
- 91 points WineEnthusiast
- 92 points James Suckling 2023
- 92 points Guía Peñín 2023

3-5 months

Aging sur lie



Vineyards and Terroir*

The estate's vineyards are located on 50 ha in the Valladolid region, between the banks of the Adaja and Eresma rivers. The grapevines are 30 years old.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September, at their optimal ripeness. After being cooled, the grapes are sent to the press. Fermentation takes place with the addition of indigenous selected yeasts in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes. The wine is aged on lees for 3-5 months with daily bâtonnage.

Notes from Our Winemaker

The wine has a clear, bright straw-yellow color with greenish highlights. The aroma reveals hints of fresh baked goods, white fruits, citrus, and wild herbs. On the palate, it is full-bodied, creamy, elegant, with good acidity and a subtle characteristic bitterness.

It pairs perfectly with light appetizers such as bruschetta with cream cheese and salmon, seafood tartare, as well as grilled fish, mussels in wine sauce, and garlic shrimp. It pairs well with mushroom risotto and seafood, pasta with cream sauce, chicken fillet with herbs, goat cheese, and salads with citrus. Roasted vegetables, such as eggplant with Parmesan or zucchini with feta cheese, will also enhance its complex flavor.

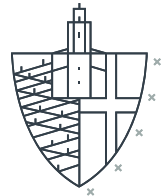
Serve at a temperature of around 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

Sauvignon Blanc

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

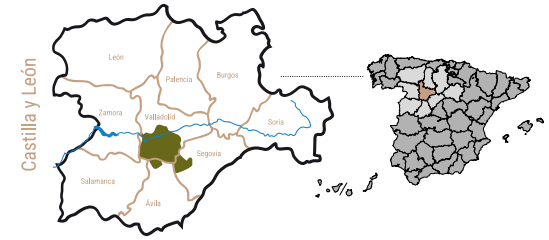
White Dry

Winemaker

Reyes Martinez-Sagarra

Vineyards

Owned vineyards



Vineyards and Terroir*

The estate vineyards are located in the Valladolid region. The age of the vines is over 10 years.

The Rueda wine region is situated in the northwest of Spain, in the Duero River Valley, at an altitude of 600–800 meters above sea level. The region has a continental climate with significant daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual precipitation is 300-500 mm, mostly in spring and autumn. The soils are diverse: clayey-stony, sandy, and limestone, with excellent drainage and the ability to retain heat, promoting even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and well-balanced wines.

Vinification

The grapes are mechanically harvested at night in September. After being cooled, the grapes are sent to the press. Maceration takes place at low temperature for 8 hours. Fermentation occurs in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the full aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a golden color. The aroma reveals notes of exotic fruits and freshly cut grass. On the palate, it is fresh, structured, with a vibrant flavor and a long aftertaste.

It pairs perfectly with dishes such as tuna tartare, bruschetta with avocado and shrimp, oysters, mussels in white wine sauce, grilled salmon, dorado with herbs, chicken in creamy mushroom sauce, seafood paella, risotto with porcini mushrooms, tagliatelle with shrimp and lemon, as well as pasta with light cream sauce and fresh herbs.

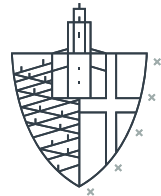
Serve at around 8-10°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

HARENNA GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

100% Verdejo

Aging

10 months sur lie

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

13°

Wine Type

White Dry

Winemaker

Reyes Martinez-Sagarra

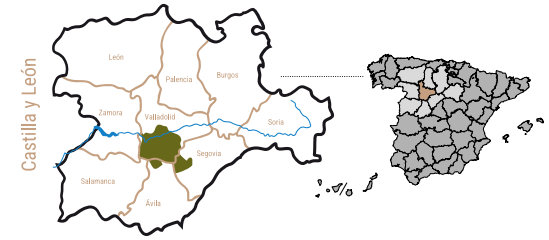
Vineyards

Owned vineyards

- 94 pts. Tim Atkin Best of Rueda 2024
- Gold Medal Gilbert & Gaillard
- Silver Medal Concours Mondial

10 months

Aging sur lie



Vineyards and Terroir*

The estate's vineyards are located on 13 ha in the Valladolid region. The vines are over 100 years old and are pre-phylloxera.

The Rueda wine region is located in the northwest of Spain, in the Duero River valley, at an altitude of 600-800 meters above sea level. The region has a continental climate with sharp daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual rainfall is 300-500 mm, mainly in spring and autumn. The soils are sandy, with excellent drainage and the ability to retain heat, which promotes the even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and balanced wines.

Vinification

The grapes are hand-harvested at night in September. After selection, the grapes are pressed. Maceration takes place at a temperature of 6°C for 3 days. Then, fermentation with the addition of indigenous yeast occurs in stainless steel tanks at a controlled temperature of 13°C for 14-17 days to preserve the aromatic qualities of the grapes. The wine is aged on its lees for 10 months with daily bâtonnage. Further bottling and aging take place in an underground wine cellar.

Notes from Our Winemaker

The wine has a golden straw color, clean and bright. The aroma features notes of white fruits and citrus. As it develops in the glass, mineral nuances and fennel aromas emerge. On the palate, the wine is full-bodied, with a long, well-structured finish, balanced acidity, and persistence.

It pairs perfectly with dishes such as grilled salmon with lemon sauce, shrimp in garlic butter, seafood paella, or risotto with wild mushrooms. It also complements pasta with a creamy salmon sauce, herb-seasoned chicken breasts, and light smoked dishes like smoked trout or eel.

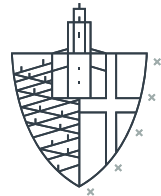
Serve at a temperature of 10-12°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP

HARENNA GARCIA RÉVALO



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

100% Verdejo

Aging

10 months sur lie

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

12,5°

Wine Type

White Dry

Winemaker

Reyes Martinez-Sagarra

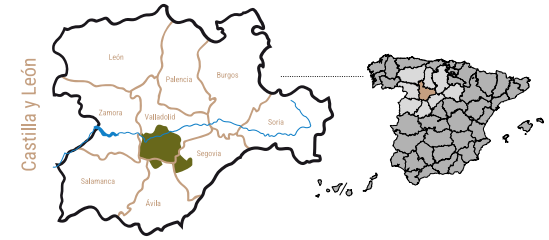
Vineyards

Owned vineyards

- 98 points Tim Atkin Best of Rueda 2024
- 94 points Wine Enthusiast 2024
- Medal of Excellence TOP 100 Tim Atkin MW 2024

10 months

Fermented & aging sur lie
in clay amphora



Vineyards and Terroir*

The estate's vineyards are located on 13 ha in the Valladolid region. The vines are over 100 years old and are pre-phylloxera.

The Rueda wine region is located in the northwest of Spain, in the Duero River valley, at an altitude of 600-800 meters above sea level. The region has a continental climate with sharp daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual rainfall is 300-500 mm, mainly in spring and autumn. The soils are sandy, with excellent drainage and the ability to retain heat, which promotes the even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and balanced wines.

Vinification

The grapes are hand-harvested at night in September. After selection, the grapes are pressed. Maceration takes place at a temperature of 6°C for 3 days. Then, fermentation occurs in clay amphora with the addition of indigenous yeast at a controlled temperature for 14-17 days to preserve the aromatic qualities of the grapes. The wine is aged on its lees in amphora for 10 months with daily bâtonnage. In spring malolactic fermentation takes place. Further the wine is bottled and aged in an underground wine cellar.

Notes from Our Winemaker

The wine has a straw-golden color, with aromas of caramelized milk and toffee. As it develops in the glass, scents of ripe white fruits, quince, and citrus (mandarin peel) emerge. On the palate, it is full-bodied, long, and structured, with well-integrated acidity and a persistent finish, revealing mineral notes.

This wine pairs perfectly with fish, seafood, rice dishes, pasta, white meats, and smoked products, enhancing their freshness and harmonious flavor nuances.

Serve at a temperature of around 10-12°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

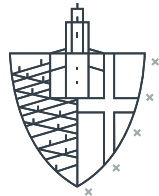


VIÑALESA
WINE GROUP

HARENNA GARCIA RÉVALO



VIÑALESA
WINE GROUP



GARCIA RÉVALO
BODEGAS Y VIÑEDOS

Grape variety

100% Verdejo

Aging

12 months sur lie

Vintage year

2023

Origin

D.O. Rueda

Alcohol content

14,5°

Wine Type

White Dry

Winemaker

Reyes Martinez-Sagarra

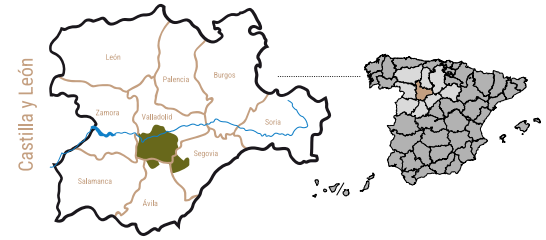
Vineyards

Owned vineyards



12 months

Aging sur lie in 300 liters
French oak barrels



Vineyards and Terroir*

The estate's vineyards are located on 13 hectares in the Valladolid region. The vines are over 100 years old, phylloxera-free, planted using traditional methods. The Rueda wine region is located in the northwest of Spain, in the Duero River valley, at an altitude of 600-800 meters above sea level. The region has a continental climate with sharp daily temperature fluctuations: hot summers (+35...+40°C) and cold winters (-5...-10°C), which helps preserve the acidity and aromatic qualities of the grapes. The average annual rainfall is 300-500 mm, mainly in spring and autumn. The soils are sandy, with excellent drainage and the ability to retain heat, which promotes the even ripening of the grape berries. These factors create ideal conditions for producing aromatic, fresh, and balanced wines.

Vinification

The grapes are hand-harvested at night in September. After sorting, the grapes are pressed. Maceration occurs at a temperature of 6°C for 3 days. Fermentation takes place with the addition of indigenous selected yeasts in stainless steel tanks at a controlled temperature. The wine is aged in French oak barrels (300 liters) on the lees, with periodic bâtonnage for 12 months. It is then bottle-aged in an underground cellar, maintaining a constant temperature, necessary humidity, and protection from sunlight.

Notes from Our Winemaker

The wine has a straw-gold color, with elegant aromas of ripe white fruits, citrus, and subtle wood notes. On the palate, it is elegant with well-integrated acidity and a very long finish. The oak notes beautifully complement the fruity flavors of Verdejo, leaving a persistent finish.

This wine pairs perfectly with fish baked with lemon and herbs, seafood, light rice dishes like paella or risotto, and pasta with a delicate creamy sauce. It also complements white meats and smoked dishes, enhancing its structure and complexity.

Serve at a temperature of about 10-12°C.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.