

# 2020 Garcia Duque

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## Bodegas Garcia Duque, Rueda, Spain



### **The Wine:**

Sourced from older Verdejo vineyards in the heart of the Rueda D.O this micro production wine was imported into the US for the first time with this 2020 vintage. The grapes are harvested at night and cold soaked prior to fermentation in French oak barrels. The wine then ages for 6 months in these barrels before being bottle aged for 6 months prior to release. Total production is less than 300 cases.

### **The Estate:**

Pilar Garcia Duque is the winemaker for her namesake Bodegas. A native of the Rueda region, her focus is on producing high quality wines from these historic vineyards. The grapes are grown without pesticides and yields are intentionally kept low to produce more intense flavors and aromas.

### **Tasting Notes:**

**Color:** Light sunrise gold

**Aromas:** Yellow peach, honey-soaked citrus fruit and hints of saline minerals

**Flavors and Texture:** Round and full bodied with good acidity the citrus and tropical fruit flavors show hints of toast and cream.

**Food Pairing:** Grilled shrimp salad with a citrus vinaigrette.

**-Drink Now Through 2026-**

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