## 2022 ABCD Verdejo Bodegas Garcia Duque, Rueda, Spain



## The Wine:

Sourced from older bush vines with an average age of 50 years old. The harvest is done at night – all by hand. Pilar has made it her passion project to produce the world's finest expression of the Verdejo grape. The grapes are cold-soaked and then fermented at cool temperatures to preserve fresh aromatics. Fermented and aged without oak. Total production of 4,000 bottles.

## The Estate:

Pilar Garcia Duque is the winemaker for her namesake Bodegas Garcia Duque. 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. The focus of the winery is the Verdejo grape.

## **Tasting Notes:**

Color: Brilliant straw gold.

**Aromas:** Tropical fruits, wild herbs and clover honey. **Flavor & Texture:** Green melon, honey-soaked citrus fruit

and hints of herbs with a soft, round texture supported by bright acidity.

Food Pairing: Shrimp, avocado, Mandarin orange and

Bibb lettuce salad tossed in a citrus vinaigrette.

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