



PACO GARCÍA

LA PONZA

LA PONZA DE PACO GARCÍA

MUNICIPALITY WINE

Strict selection of only the finest Tempranillo Blanco grapes from the Finca La Ponza estate.

The vineyard is planted on the upper edge of the La Ra plateau, at 540 m altitude, exposed to the “cierzo” north winds from the Ebro River valley.

Medium depth soils of a pronounced calcareous nature, helping to maximise the balance between fruit and leaf, and favouring a slow, deliberate ripening cycle.

Own vineyard planted in 2013.

With this grape, Tempranillo Blanco, born in 1988 in our municipality, Murillo de Río Leza, we aim to show its fabulous ageing potential. It's ideal to craft wines with extraordinary structure, body and creaminess. A classic, timeless Rioja wine made with a perfect grape for this task.

CHARACTERISTICS



Grape variety 100% tempranillo Blanco



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Ctra. Ventas Blancas, s/n, 26143 Murillo de Río Leza, La Rioja



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CHARACTERISTICS



Winemaking, Strict selection of grapes picked late in August and placed on small 200 kg crates. Immediate pressing on arrival at the winery, followed by fermentation at low temperature in truncated cone shaped tanks of 10,000 L.

At least 4 years ageing in oak barrels of different age, and a further 3 years bottle cellaring before release.



Tasting notes, Clean, intense and bright golden colour.

A complex, unique bouquet where citric fruit, honey, orange blossom and toasted notes all combine on a creamy background.

The mouthfeel is long, velvety smooth and with a creamy texture afforded by the ageing on its lees. It shows brilliant acidity which will help it keep for years to come. A special, complex wine



Food pairing, Perfect to indulge in it on its own, and also ideal to be enjoyed with oven baked fish, seafood dishes, fresh foie, vegetable dishes as well as stocks and creamy soups.

Alcohol: 13,5%

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