

PACO GARCÍA



PACO GARCÍA EL YERGO

AREA WINE

Grapes sourced from a single vineyard located in Murillo de Rio Leza, from a plot in the El Yergo Alto area on a plateau at an altitude of 540 m.

Vineyard planted in 2013.

The soils are clay and limestone, shallow and with a limestone layer at a depth of 70 cm caused by natural leaching of the top soil. This develops short roots in the vines providing fewer bunches that are well aerated and produce short yields.

In this vineyard we seek excellence in the Tempranillo Blanco variety, discovered in Murillo de Rio Leza in 1988. It's a unique, prestigious variety with incredible potential for quality wines. It can provide both fresh early drinking wines as well as wines with great ageing potential.

CHARACTERISTICS



Grape Variety, 100% tempranillo Blanco



Winemaking, The grapes are fermented in a 10,000 L stainless steel tank as well as in new French oak Burgundy barrels in contact with its own lees, where it stays for 6 months prior to bottling.



EL YERGO

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CHARACTERISTICS



Tasting notes, Pale gold colour with greenish hues.

The Bouquet is intense, with bright acidity. It shows a complex balance of citric fruits, ginger, green apple and tropical fruits like pineapple and mango, along with white flowers, jasmine and orange blossom. Subtle hints of creamy vanilla and biscuit from the oak barrels also appear in good harmony.

The palate is rich and mouth filling, with good weight of fruit in the midpalate, which opens up to provide a rich, opulent taste sensation of many layers. Powerful, yet elegant and well balanced as well.



Food pairing, Fish and seafood, White meats, salads and risottos. The ideal serving temperature is between 8°C and 12°C.

Alcohol: 13,5%