

Harena - Lias | Rueda DO Verdejo Spain (CASTILLA Y LEON) – 2022

Domain

Harena

Jose Antonio Arévalo and Benicio Garcia are the founders of the “Garcia and Arévalo” wine estate in 1991. Their philosophy is to create wines that reflect their origins in climate and soil, along with tradition and technology.

The name Harena refers to the sandy substrate of the vineyard. Sand is rare in Rueda, which explains the limited production of this wine. The vines are 150 years old on average!

Vinification

150 year old vines (pre-phylloxera) on a sandy (Harena) soil. Manual harvest followed by a cold maceration at 6 degrees for 12 hours. The alcoholic fermentation lasts 21 days at 15 degrees in stainless steel cuves, with native yeasts. The wine is aged on cuve for another 4 months, removing sedimented yeast. Then in the bottle for 6 months.

Taste

This wine has a straw yellow color with green hues and a medium intensity. We smell some complex and structured aromas of herbs, minerals, raisins and zest of orange in the nose, with light earthy tones. The onset is round, with a balanced acidity and bitterness with some anise in the final.

Food pairing

Shellfish - sea mussels | Fish - light fishdishes | Asparagus | Aperitif

General information

Type: White wine

Grape varieties: Verdejo

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Round smooth

