



la gargantilla

by Valdemar

GARNACHA BLANCA 2024

**SINGLE ESTATE WINE DOCa RIOJA
LIMITED EDITION OF 4.253 BOTTLES**



6/8°C



Vol. 12%



100% Garnacha
Blanca



Hand-harvested in the morning into small crates. Fermented & aged for 4 months in stainless steel tanks (65%) and fermented & aged in 500-liter French oak barrels (35%).



Pale yellow in color with greenish reflections, clean and bright. On the nose, it reveals an intense and elegant aromatic profile, with notes of stone fruit like apricot, citrus touches of mandarin, and delicate hints of linden blossom, dill, and bergamot. On the palate, it offers a soft and delicate entry, with a refreshing acidity that enhances its citrus and floral character. The finish is long, vibrant, and full of freshness.



A perfect match for fish and seafood, enhancing their freshness and flavor. Its balanced acidity and aromatic profile make it ideal for Asian cuisine, as well as for mildly spicy or seasoned dishes. It also pairs beautifully with rice-based recipes.

