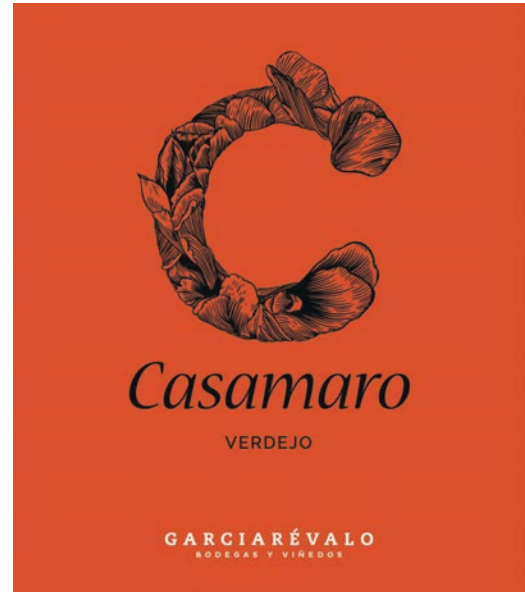




In the heart of Rueda is the family-owned winery of Garciarevalo. These Matapozuelos natives specialize in Verdejo farmed in their ancient vineyards, but they also farm a little Viura on the side.

If you visit their vineyards you may notice something odd about the ground; the sandy soils scattered with the occasional ancient seashell might make you forget that these vineyards are located in central Spain, at an elevation of 900 meters. These sandy soils provided a natural protection from phylloxera when the pest spread across the region about 100 years ago. Those vines still grow today and at an age of 100 to 145 years, they provide a large amount of the free-run juice for Garciarevalo's Casamaro Blanco. Made from a combination of these pre-phylloxera vines and other, younger plantings, the Casamaro Blanco starts as free-run juice, is fermented in stainless steel, and then bottled directly from the tanks.



### Casamaro Verdejo 2018

**Grapes:** 85% Verdejo and 15% Viura

**Vine age:** 15 - 145 years

**Soil:** Sand

**Farming:** Practicing Organic

**Vinification:** 100% free run juice from the younger vines, fermented in stainless steel and bottled directly from the tanks.