



— Bodega · Winery —
**EDUARDO
GARRIDO
GARCÍA**
— 1923 —

Eduardo Garrido Garcia Crianza

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

80% Tempranillo, 20% Garnacha

TASTING NOTES

The Tempranillo grapes used in making this wine come from 40 year-old vineyards of the upper Rioja region, situated at approximately 500 meters above sea level and characterized by predominately loamy, calcium-rich soils. The Garnacha grapes used in making our wines originate from the lower Rioja region and vineyards of at least 60 years, and sandier, alluvial soils. This wine has been aged for 16 months in American and French oak, decanted periodically in the cellar, and given an additional 6 months to refine in the bottle while awaiting release from our cellar. The wine displays a deep, rich, cherry color and medium body. To the nose this wine offers clean fruity aromas with hints of balsam and fine wood. Taste is smooth and balanced with hints of ripe fruit, lingering long but delicately in the mouth. To accompany legumes, white and red meats, cured or semi-cured cheeses, sausages.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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