



— Bodega · Winery —

**EDUARDO  
GARRIDO  
GARCÍA**

— 1923 —

## *Eduardo Garrido Garcia Reserva*

### **COUNTRY OF ORIGIN**

*Spain*

### **APELLATION**

*Rioja*

### **VARIETALS**

*Tempranillo*

### **TASTING NOTES**

*From our vineyards in the Rioja Alta and Rioja of Alaba, the Tempranillo grapes used in making this wine come from 50 year-old vineyards situated at approximately 500 meters above sea level and characterized by predominately loamy, calcium-rich soils. This wine has been aged for 18 months in American and French oak, decanted periodically in the cellar, and given an additional 24 months to refine in the bottle while awaiting release from our cellar. Our Reserva wine is characterized by its cherry colors with hints of terra cotta and a clean, bright medium body. To the nose this wine offers intense aromas with hints of balsam and ripe fruit. The wine enters the mouth smoothly and cleanly, and finishes freshly and elegantly, with well developed tannins.*





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GLOBAL LOGISTICS & DISTRIBUTION

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