Wijnfiche

Tres Olmos - Lias | Rueda DO | BIO Verdejo
Spain (CASTILLA Y LEON) — 2025

Domain

Tres Olmos

Bodegas Garciarevalo is located in Valladolid in Spain and excels in the production of white wines from Rueda. In addition, two styles are made: a wood-aged style and a style made purely from fruit such as this Tresolmos Lias. Although based on the native verdejo, it is reminiscent of the fresh sauvignon blancs from the Loire.

Vinification

This wine is traditionally made and therefore, after fermentation, it ripens on its lees in stainless steel tanks until after the winter, for 3 to 5 months, with daily bonnages. In this way the wine has more body. The wine is then bottled around 15 March.

Taste

Beautiful pale gold color. In the nose gooseberries, lemongrass and passion fruit. In the mouth very juicy with notes of Granny Smith and lime. This wine remains on its lees for 5 months, making it very lively and crispy. Ideal as an aperitif but with sufficient body to serve with light fish dishes, salads. Because of its slightly bitter touch in the final, he can perfectly accompany asparagus.

Food pairing

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

General information

Type: White wine
Grape varieties: Verdejo
Viticulture: Organic
Storage (years): + 2-3
Serving temperature: 6-8 °C
Taste profile: Aromatic fresh

