



— Bodega · Winery —

**EDUARDO
GARRIDO
GARCÍA**

— 1923 —

Eduardo Garrido Garcia Gran Reserva

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

90% Tempranillo, 10% Garnacha & Graciano

TASTING NOTES

The Tempranillo variety from old vines over 50 years of Rioja Alta region, in calcareous clay soils. The Grenache from vineyards of Rioja Baja with more than 60 years and 25 years for vineyards Graciano sandy soil and alluvial composition rolled on edge. This wine has spent 24 months in oak barrels decanted periodically in the cellar and 36 months in bottle before we released it to the market. Terracotta color, clean and bright. Good aromatic intensity appear in balsamic notes and ripe fruit that eventually evolves nose primary aromas. Entry into tasty with a silky mouth and the end of a long and pleasant aftertaste . Ideal with grilled red meats, game, cured cheeses .

We recommend you consume the wine at 18 degrees(64.4 degrees Fahrenheit) and open the bottle 10-15 minutes before you consume it.





Eduardo Garrido Garcia
Gran Reserva

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

90% Tempranillo, 10% Garnacha & Graciano

TASTING NOTES

The Tempranillo variety from old vines over 50 years of Rioja Alta region, in calcareous clay soils. The Grenache from vineyards of Rioja Baja with more than 60 years and 25 years for vineyards Graciano sandy soil and alluvial composition rolled on edge. This wine has spent 24 months in oak barrels decanted periodically in the cellar and 36 months in bottle before we released it to the market. Terracotta color, clean and bright. Good aromatic intensity appear in balsamic notes and ripe fruit that eventually evolves nose primary aromas. Entry into tasty with a silky mouth and the end of a long and pleasant aftertaste. Ideal with grilled red meats, game, cured cheeses.

We recommend you consume the wine at 18 degrees(64.4 degrees Fahrenheit) and open the bottle 10-15 minutes before you consume it.



Eduardo Garrido Garcia
Gran Reserva

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

90% Tempranillo, 10% Garnacha & Graciano

TASTING NOTES

The Tempranillo variety from old vines over 50 years of Rioja Alta region, in calcareous clay soils. The Grenache from vineyards of Rioja Baja with more than 60 years and 25 years for vineyards Graciano sandy soil and alluvial composition rolled on edge. This wine has spent 24 months in oak barrels decanted periodically in the cellar and 36 months in bottle before we released it to the market. Terracotta color, clean and bright. Good aromatic intensity appear in balsamic notes and ripe fruit that eventually evolves nose primary aromas. Entry into tasty with a silky mouth and the end of a long and pleasant aftertaste. Ideal with grilled red meats, game, cured cheeses.

We recommend you consume the wine at 18 degrees(64.4 degrees Fahrenheit) and open the bottle 10-15 minutes before you consume it.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

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

 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

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



Eduardo Garrido Garcia
Gran Reserva

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

90% Tempranillo, 10% Garnacha & Graciano

TASTING NOTES

The Tempranillo variety from old vines over 50 years of Rioja Alta region, in calcareous clay soils. The Grenache from vineyards of Rioja Baja with more than 60 years and 25 years for vineyards Graciano sandy soil and alluvial composition rolled on edge. This wine has spent 24 months in oak barrels decanted periodically in the cellar and 36 months in bottle before we released it to the market. Terracotta color, clean and bright. Good aromatic intensity appear in balsamic notes and ripe fruit that eventually evolves nose primary aromas. Entry into tasty with a silky mouth and the end of a long and pleasant aftertaste. Ideal with grilled red meats, game, cured cheeses.

We recommend you consume the wine at 18 degrees(64.4 degrees Fahrenheit) and open the bottle 10-15 minutes before you consume it.



Eduardo Garrido Garcia
Gran Reserva

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

90% Tempranillo, 10% Garnacha & Graciano

TASTING NOTES

The Tempranillo variety from old vines over 50 years of Rioja Alta region, in calcareous clay soils. The Grenache from vineyards of Rioja Baja with more than 60 years and 25 years for vineyards Graciano sandy soil and alluvial composition rolled on edge. This wine has spent 24 months in oak barrels decanted periodically in the cellar and 36 months in bottle before we released it to the market. Terracotta color, clean and bright. Good aromatic intensity appear in balsamic notes and ripe fruit that eventually evolves nose primary aromas. Entry into tasty with a silky mouth and the end of a long and pleasant aftertaste. Ideal with grilled red meats, game, cured cheeses.

We recommend you consume the wine at 18 degrees(64.4 degrees Fahrenheit) and open the bottle 10-15 minutes before you consume it.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

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

 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

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