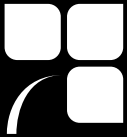




GARCIAREVALO
bodegas y viñedos



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GARCIA REVALO

bodegas y viñedos

Our company is founded on three pillars: our tradition, a way of life linked to the cultivation of the land, and the need to discover and share.

Since the company's **establishment in 1991**, in the town of Matapozuelos (Valladolid) in the north of Spain, Garciarevalo has been producing, bottling and selling red and white wines from its own vineyards under the quality label **"D.O. Rueda."**, famous in Spain for its white wines.

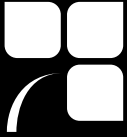



GARCIA REVALO
bodegas y viñedos

INSTALLATIONS

Our wine production is about **600.000 bottles**. Our installations are list to produce modern white wines. Young, fruit refreshing wines are obtained using modern techniques and the appropriate machinery for the processes used, yet without forgetting the fundamental steps, the good selection of prime material-grape. To obtain these results we use the most advanced technology wit machinery that treats the grapes softly to extract their juice, fermentation temperature control to keep the grapes primary aromas and then final stabilisation before bottling. For our red wines we have 150 barrels of American oak in a subterranean cellar of 400 m² of more than 100 years old with natural temperature and humidity constant during the year.






GARCÍA RÉVALO
bodegas y viñedos

THE VINEYARD

Our project is rooted in our **family tradition**.

Wine has been grown by our family for several generations. The Verdejo variety and the unique qualities of our terroir distinguish our wine from most other varietal wines bearing the Rueda Designation of Origin. The sandy soil here allows for excellent drainage, the notable differences in temperature between night and day, long winters with late frosts that combine with hot and dry summers... All in all, an ideal place to grow **Verdejo** grapes with the perfect balance of sugar and acidity, which is fundamental for a good wine.



GARCIA REVALO

bodegas y viñedos

Believing that the key to a good wine is in the raw materials, Garciarevalo exploits 60 hectares of vineyards divided into 3 different plots: **TRES OLMOS, CASAMARO and TRES CANTOS**, where it makes wine that is as true to the fruit as possible. The utmost care and latest technologies are used to extract a juice that reflects the hard work and special attention given in the fields. This juice is then put through temperature-controlled fermentation to create a wine of the highest quality.



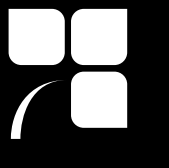
DISTRIBUTION

An **essential part** of the Garciarevalo company, our wine is sold in clearly defined national and international territories through a network of representatives. Our representatives are responsible for extending our philosophy through their experience, work and dedication, marketing the product in their area.




GARCIAREVALO
bodegas y viñedos





LOCATION



TEAM

Deeply rooted in our history, teachings of a tradition, the value of work. A **style of living** brought to life. This is the motto of our entire team here at BODEGAS GARCIRÉVALO, S.L.


GARCIRÉVALO
bodegas y viñedos

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Más que una bodega, un sueño



PRODUCT




GARCIA REVALO
bodegas y viñedos

100% VERDEJO



LÍAS 2011

A Verdejo white wine, produced sur lie. This is how we preserve the typicity of the varietal and express the very best of its native soil: minerality, anise and fennel. Batonnage helps give this wine a creamy texture. This wine is long on the palate, with an excellent balance of acidity and alcohol. A wine that leaves an impression.

tresolmos


GARCIA RÉVALO
bodegas y viñedos

VARIETY:
100% VERDEJO

TASTING NOTES:
Straw-yellow in colour with greenish reflections. Varietal aromas with hints of minerals and toast. A complex and elegant wine. On the palate, it reveals a freshness and meatiness, with a long finish that will not leave you indifferent.

ANALYTICAL TASTING:
Alcohol: 13.2% Alch.
Acidity: 5.3 g/tar
Sugar: 2.5 g/l

VINTAGE

The 2011 harvest has been one of the hottest in the last 10 years. These high temperatures result in a higher alcohol content compared to previous vintages, allowing us to attain an excellent technological and phenolic maturity.

VINEYARD

This wine is made with grapes from vineyards located between the rivers Eresma and Adaja, on sandy terrains with good drainage but poor fertility, which have been used for growing the Verdejo since ancient times; that's why 60% of these vines are pre-phylloxera and date back more than 100 years. We use the traditional viticulture techniques of goblet pruning and hand-harvesting. The vineyards are heavily influenced by the terroir (a combination of the climate, location and soil).

PRODUCTION

When the grapes reach a potential alcohol level of around 13.5% Alc./Vol., and a tartaric acid concentration of 6-7 gr/l, the grapes are handpicked and transported in plastic boxes (25 kg capacity) or trailers (2,000 to 3,500 kg capacity). The grapes are left macerating for 8 hours at 8 - 10 °C so as to enhance the complexity and varietal typicity. The must from the first pressings then ferments in stainless steel tanks at a constant temperature of 14 °C, which gives the wine its freshness and clean, subtle aromas. To increase the creaminess and longevity of the wine, it is left to mature on its lees for 4-5 months with a regular batonnage (a subtle movement with minimal aeration).



VERDEJO CLASSIC 2011

Wine made from the Verdejo variety, with its own personality, while maintaining the typicities of a 100% Verdejo with the Rueda Designation of Origin. Complex nuances but overall an easy drinking wine. This wine truly reflects the varietal typicity on the palate

tresolmos


GARCIA RÉVALO
bodegas y viñedos

VARIETY:

100% VERDEJO

TASTING NOTES:

Straw yellow with greenish reflections and a bright, reflective surface, clean and sensual nose. Exhibits citrus aromas that make way for the classic aniseed and fresh fennel nuance. Smooth, mellow and very meaty on the palate, filling us with freshness, with a peculiar bitter finish.

ANALYTICAL TASTING:

Alcohol: 13% Alch.

Acidity: 5 g/tar

Sugar: 2.5 g/l

PH: 3.25

VINTAGE

The estate was not weakened by the April frost. Average yield of 6,500 kg/ha. Good balance of acidity and alcohol. Vintage rating: VERY GOOD.

VINEYARD

This wine is made from grapes from the property's vineyards located on the "Olmos" estate between the rivers Eresma and Adaja. Sandy terrains with poor fertility and a layer of clay. Conduction system: espalier, with an average age of 20 years, grafted on rootstock R-110. Traditional training system ('vara y pulgar').

PRODUCTION

When the grapes reach a potential alcohol level of 13% vol., and a tartaric acid concentration of 6-7 gr/l, we start the night-time mechanical harvesting with the property's machines. The grapes are taken to the winery in stainless steel trailers (6,000 kg capacity). Once in the winery, the grapes are left macerating for 8 hours at a temperature of 8-10 °C in order to enhance the complexity and varietal typicity. The must from the first pressings then ferments in stainless steel tanks at a temperature of 14 °C, giving the wine its freshness and clean aromas. Bottling begins in January.

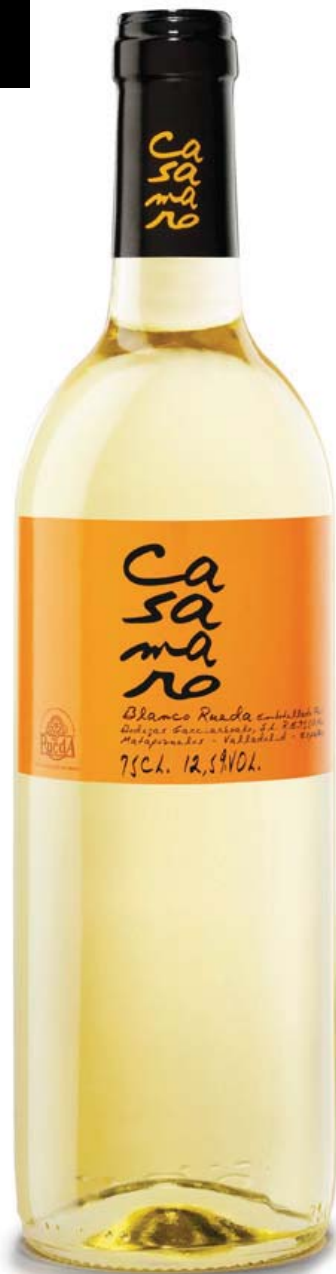


PRODUCT




GARCIA REVALO
bodegas y viñedos

RUEDA



White wine made from the Verdejo and Viura varieties. A refreshing, easy drinking wine. Fructose, fresh, citrus and sparkling sensations. Serve chilled and be captivated by the smoothness of this wine.

Casamaro


GARCIA RÉVALO
bodegas y viñedos

VARIETY:

85% VERDEJO / 15% VIURA

TASTING NOTES:

Straw yellow with greenish reflections, clean and sensual nose. Exhibits tropical aromas that make way for notes of freshly cut grass and fennel, unique to the variety. Satiny with good textures on the palate.

ANALYTICAL TASTING:

Alcohol: 12.5-13% Alc.

Acidity: 5 g/tar

Sugar: 3 g/l

PH: 3.40

VINTAGE

The 2011 harvest was characterised by high temperatures. The estate was not weakened by the April frost. Perfect phenolic and alcoholic maturation, excellent health.

VINEYARD

This wine is made from grapes from the property's vineyards on the CASAMARO estate, the estate nearest to the municipality of Matapozuelos, where the terrains are richer than those situated in other areas. The vineyard is watered by drip irrigation, resulting in greater control in the production process. Conduction system: espalier, with an average age of 9 years, grafted on rootstock R-110. Training system: 50% traditional 'vara y pulgar' method, 50% 'doble cordón'.

PRODUCTION

When the grapes reach a potential alcohol level of around 13% vol., and a tartaric acid concentration of around 6-7 gr/l, we start the night-time mechanical harvesting with the property's machines. The grapes are collected in stainless steel trailers (6,000 kg capacity). Once in the winery, the grapes are left macerating for 8 hours at a temperature of between 8 and 10 °C in order to enhance the complexity and varietal typicity. The must from the first pressings then ferments in stainless steel tanks at a temperature of 14 °C, giving the wine its freshness and clean aromas. Bottling begins in January.



1 SPECIFIC CHARACTERISTICS OF THE PRODUCT

Vis-à-vis: “they are all the same” (“overly fruity, light on the palate, short finish, bland, alcoholic, past their best”).

Tres olmos lías: Mineral, fresh, complex, a long finish, good structure, and an excellent balance of acidity and alcohol. The wine is left in contact with its lees to enhance the structure of the finished wineo.



2 FOR WHAT OCCASIONS

Vis-à-vis: “The season has ended, the good weather has gone and with it summer wines, appetizers, fish, rice and seafood.”

Tres olmos lías: because of its qualities, this wine, besides being an undisputed product among those who often enjoy their appetizers with white wines, has organoleptic characteristics that make it a perfect table companion, not overly fruity and with a complex and structured taste. It pairs perfectly with traditional fish dishes, seafood, rice, etc., any kind of meat, salads, cheese or soup... It is also a perfect wine for relaxing with friends, a romantic evening with your partner...

a wine for those special moments.

3 CATEGORIES OF USERS

Vis-à-vis: “This is only for old people”.

Tres Olmos lías: a refreshing, easy-drinking yet serious wine. Ideal for wine experts looking for something different and also those who are new to wine.

4 HOW IT COMPARES TO THE COMPETITION

Vis-à-vis: Leading wine brands from Rueda, which operate within the same segment of the market.

Tres Olmos lías: is a benchmark wine produced by a small-scale, family-owned winery with its own sandy vineyards. It is also the first and only wine in the region currently produced “on the lees”.

POSITION

5 DIFFERENT KINDS OF PRODUCTS

Vis-à-vis: “It is just another one of the thousand Rueda wines out there”.

Tres Olmos lías: the flagship product of BODEGAS GARCIARÉVALO, a company which is authorised to sell products under the Rueda Designation of Origin. The wine is the product of its vineyards and the entire production process performed in its facilities. It is not one of the Rueda wines that are branded on the back label:

BOTTLED BY.....

FOR.....

MADE TO ORDER

OR BOTTLED ONLY



PENIN GUIDE TO SPANISH WINE

On the domestic scene, this is a must-have book on Spanish wines. **TRES OLMOS LIAS** has been reviewed in many of these editions. Our average score over the last 5 years has been: 90 points:

90 Puntos

Guía Peñín: Valoración Guía Peñín 2012

(NUEVA).

Nota de cata: Color pajizo brillante, aromas hierbas verdes, potente, varietal, flores blancas. Boca sabroso, frutoso, buena acidez.

Puntuación: 90

Guía Peñín: Valoración Guía Peñín 2011

Nota de cata: Color pajizo, aromas fruta madura, fresco varietal potente, lías finas. Boca elegante, buena acidez, sabroso, frutoso.

Puntuación: 90

Guía Peñín: Valoración Guía Peñín 2010 Nota de cata: Color pajizo brillante. Aroma fresco, fruta fresca, flores blancas, expresivo. Boca sabroso, frutoso, buena acidez, equilibrado,

Puntuación: 90



The screenshot displays the Guía Peñín website, which is a leading reference for the Spanish wine industry. The header includes the title 'GUÍA PEÑÍN' and the tagline 'REFERENTE DEL VINO ESPAÑOL EN EL MUNDO'. A navigation menu lists sections like 'LA GUÍA', 'NOTICIAS', and 'CONTACTO'. A search bar contains the text 'garciarevalo'. Below the search bar, there's a promotional banner for the 'Guía Peñín multiCANAL' 2012 edition, priced at 29,99€, with a 'pincha aquí' (click here) call to action. The main content area features two wine entries: 'Tres Olmos Lías 2010' and 'Viña Adaja Verdejo 2010', both rated with five stars. The 'Tres Olmos Lías 2010' entry specifies it is a white wine from Bodegas Garciarevalo, produced in the Rueda region. The 'Viña Adaja Verdejo 2010' entry also specifies it is a white wine from Bodegas Garciarevalo, produced in the Rueda region. To the right of the website, there's a Facebook page for 'Guía Peñín' with 2,285 likes and a 'Plug-in social de Facebook' button. Below the Facebook page, there's a video player for 'GUÍA PEÑÍN tv' with the title 'APRENDE LOS SEC' and a description 'Aprende los secretos del Sake'. At the bottom right, there's a Twitter feed for '@guiapenin' with three tweets discussing wine-related topics.



The WIN ADVOCATE



WINE ADVOCATE

This magazine is considered one of the world's most prestigious wine magazines in the international arena and is the one with the most media influence. Its controversial publisher is Robert Parker. This is the magazine's review of our TRES OLMOS LIAS in issue 195 of June 2011, and the review of TRES OLMOS LIAS 2008 of April 2010. It's strange that Robert Parker follows our wine so closely... He must see something in it...

2009 Garciarevalo Tres Olmos

A Verdejo Dry White Table wine from Rueda, Castilla León, Spain.

2009 Garciarevalo Tres Olmos is 100% Verdejo made from ancient pre-phylloxera vines and aged sur lie for 5 months. It offers up an alluring perfume of jasmine, mineral, nutmeg, white peach, and apricot. In the glass it displays unusual richness for Verdejo, impeccable balance, and a lengthy, fruit-filled finish. Drink this pleasure-bent effort over the next 3-4 years. It is an outstanding value.

Score 90 J.M. (WA#195, jul 2011)

2008 Garciarevalo Tres Olmos

Rueda, Castilla León, Spain.

The 2008 Tres Olmos is made from pre-phylloxera Verdejo vines with the wine aged sur lie for 5 months. Mineral, floral, and spiced apple aromas are followed by an elegant rendition of Verdejo with a creamy texture, concentrated flavors, and a lengthy finish. Drink it over the next 2-3 years. It, too, is an excellent value.

Score 88 J.M. (WA #188, Apr 2010)





Stephen Tanzer's
INTERNATIONAL WINE CELLAR

INTERNATIONAL WINE CELLAR

Stephen Tanzer is the editor of IWC and is possibly the closest rival Robert Parker has in the United States. As well as publishing IWC, he also works as a columnist for Food & Wine and writes this magazine's annual wine guide.

2006 Garciarévalo, Tres Olmos Lías. Rueda.

Yellow-gold. Pungent citrus fruit and zest on the nose, with a complex bouquet of herbs and white flowers. Racy lemon and lime flavors are given depth by an intriguing floral honey quality. This supple wine offers an excellent combination of body and energy and finishes with excellent cling.

90 Points S.T. (International Wine Cellar Sept/Oct 07).





MENTIONS

WINE ENTHUSIAST MAGAZINE

This magazine was founded in 1988 by Adam and Sybil Strum, and now has over 700,000 monthly readers. While the focus of the magazine is on educating and appreciating exquisite wines as part of a good living, it also regularly features articles on travel, vineyards, food and wine pairings, and more.

García Révalo.

2006 Tres Olmos Verdejo Lías.

Tres Olmos is that rare wine that smells great, tastes just right, and lingers for a long time on your palate. Almond, pear and citrus aromas smartly give way to a wave of blended citrus fruits, and the finish is long and confident.

91 Points

The screenshot shows the Wine Enthusiast Magazine website. At the top, there are links to 'WINE ENTHUSIAST CATALOG', 'WineExpress.com WINE SHOP', and 'WINE ENTHUSIAST MAGAZINE'. Below these are logos for 'TOAST OF THE TOWN' and 'vinitaly'. The main navigation bar includes 'RATINGS', 'NEWS & FEATURES', 'FOOD & TRAVEL', 'COCKTAILS & SPIRITS', 'ENTERTAINING', and 'EVENTS'. A search bar is on the right. The featured article is for 'García Révalo 2006 Tres Olmos Verdejo (Rueda)'. It includes a photo of a wine bottle, the 'Wine Enthusiast Rating: 91', price (\$17/750 ml), designation (Tres Olmos), varietal (Verdejo, Spanish White), appellation (Rueda, Northern Spain, Spain), producer (García Révalo), alcohol (13.0%), bottle size (750 ml), category (White), importer (De Maison Selections, Inc), and publication date (6/1/2008). A quote from the review states: 'Fine Verdejo is more elusive than one might think. And Tres Olmos is that rare wine that smells great, tastes just right, and lingers for a long time on your teased and tested palate. Almond, pear and citrus aromas smartly give way to a smooth wave of blended citrus fruits. The finish is long and confident. Drink now. M.S. (6/1/2008) — 91'. Below the review is a 'Related Wines' section with three items: 'Baínea 2010 Verdejo (Rueda)', 'Gran Cardiel 2009 Verdejo-Viura (Rueda)', and 'García Révalo 2009 Tres Olmos Verdejo (Rueda)'. On the right side, there is a 'WINE MAIL' section with an 'Enter Your Email' field and a 'Wine Enthusiast E-mail Newsletter' logo. At the bottom right, there is a 'what we' section with a 'Wine' logo and a 'FREE' tag.

**WIJNKOOP GIDS
BY FRANK VAN DER AUWERA**

Guide to the best wines under €10.
Frank Van Der Auwera is very popular
in the Belgian and Dutch market.
Merely appearing in this guide is a merit
in itself.

Some of the ratings:

WIJNKOOP GIDS 2011

9.8 Points

WIJNKOOP GIDS 2010

9.7 Points

Frank Van der Auwera
**WijnKoop
GIDS 2010**
De 300 beste wijnen
onder de **10** euro

MET
30 cava's EN
andere bubbels
TOT € 15,-

Uitgeverij
**VRJ
DAG**



GARCIA REVALO

bodegas y viñedos



MENCIONES Y PREMIOS

PREMIOS ZARCILLO

SILVER 2009
Tres Olmos Lías 2008



SILVER 2007
Tres Olmos Lías



SILVER 2001
Tres Olmos Lías



BRONZE 1999
Tres Olmos

PREMIOS BACCHUS

PREMIOS BACCHUS 2008
SILVER
Tres Olmos Lías 2007



CONCOURS MONDIAL BRUXELLES

CONCOURS MONDIAL
BRUXELLES 2007
SILVER
Tres Olmos Lías



DECANTER WORLD WINE AWARDS

WORLD WINE AWARDS 2011
SILVER
Tres Olmos Lías 2010



WORLD WINE AWARDS 2012
SILVER
Tres Olmos Lías 2011



CONCURSO INTERNACIONAL DE CATA VINOS DEL VERANO 2012 DAS GENUSSMAGAZINE SELECTION

DIPLOMA
VALORACIÓN DE EXCELENTE ★ ★ ★
Tres Olmos Lías 2011

INTERNATIONAL WINE CHALLENGE

COMMENDED
Tres Olmos Lías 2011



GARCIA RÉVALO
bodegas y viñedos

PREMIOS BACO

BACO DE ORO
Tres Olmos Classic 2011

