



Méntrida
Denominación de Origen
TOLEDO

Tolegarva

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Person in charge: Andrés García Vaquero

Position in the company: Manager

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This century-old winery was founded in 1987 and acquired by D. Guillermo Vaquero in 1965 located in the heart of Toledo. In 1982 he gave it to his daughter Ms. Elisa Vaquero Romo, current owner,. She was a pioneer in its time and its area in the marketing of quality bottled wines. His long business career has been recognized, among other awards, with the prize for the woman entrepreneur of the year 2004.

This award coincided with the launch to the market of its flagship brand "SEÑORÍO DE TOLEDO" in all its varieties. In 2000, the family García Vaquero, GARVA VINEYARDS & WINERY, culminates their great future project supported by its long wine-making tradition, by building a modern winery in Toledo, equipped with the latest technologies for the development of high quality wines with geographical indication : Tierra de Castilla y Méntrida PDO. The union between tradition and modernity of the winery, along with the daily quest for improvement and continued care in every process, mark the winery philosophy to produce quality, different and innovative wines.



TECHNICAL DATA OF WINES

Name of the brand: SEÑORIO DE TOLEDO

Type of wine: Young red wine, Crianza and Reserve, Young White, Fermented in



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Barrel, sparkling and Rosé. Vignerón/enologist: M^a Belén García Vaquero

Varieties:

Red wine varieties: Cabernet, Merlot, Syrah, Tempranillo, Garnacha and Garnacha tintorera.

White wine varieties: Moscatel de grano menudo, Macabeo and Airén.

Agriculture; ecological

Vineyard:

- Localization of the vineyard: Toledo and Méntrida
- Climate: Continental - Mediterranean
- Soil: Sandy with granitic Origin in Toledo, sandy and clay in Méntrida
- Plots or hectares: Toledo, three plots; Méntrida 6 plots
- Age of the vineyard 18 - 24 years

Elaboration:

- Mechanized harvesting
- Each variety of vine and each type of wine are stored separately in stainless steel tanks of 30.000 liters.
- Cold pre-fermentative maceration.
- Time of maceration; 2-4 days depending on the type of wine.
- Fermentation in barrels
- Fermentation in stainless steel deposits
- Wines elaborated in deposits of traditional wood.

Aging: Its aging is carried out in 250 liters barrels and 1500 liters fruds.

Bottling: Filtered

Analytical data:

Red wine

- Alcoholic content: 13,5 - 14%
- pH: 3.5
- Total acidity (g/l) 5.2 - 5.6 years
- SO₂ total (mg/l): 60 - 80 years

White

- Alcoholic content: 11,5 - 12%
- pH: 3.5 3.35





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- Total acidity (g/l) 5.2
- SO2 total (mg/l): 60 - 80

Suggestions

- Service temperature: 16 – 18° 8 – 12°

Production (in bottles and liters) 80.000 (red wine)- 60.000 (white wine)

Box formats: boxes of 6 and 12 bottles.

