



JALEO

BY JOSÉ ANDRÉS

**WHITE TRIO
TASTING NOTES**



WHITE TRIO

This showcase of Spanish white wine was made to let you explore and enjoy the dry, crispiness and vibrancy of Spain's coastal wine regions.

LA VAL 2019

Bodegas La Val was established in 1985 and was one of the first wineries in DO of Rías Baixas which itself was only established in 1988. La Val's wines are produced solely from 100% estate grown grapes which is unusual for the area where most wineries buy from local growers.

GAÑETA 2019

Gañeta was founded in 1992 by Julián Ostolaza Manterola as a state-of-the-art winery. His passion led their descendants to continue with this artisanal dedication. Gañeta produces quality wines with a proven track record, consolidated over the years by the satisfaction of its customers.

VIA EDETANA 2018

Joan Angel Lliberia owner of Edetaria, has set the goal of making Terra Alta's most expressive 'Garnatxas', white, reds and roses. All estate fruit, Edetaria is working with guyot and old bush-trained vines on terraced vineyards.



LA VAL 2019

TASTING NOTES

Crisp and vibrant. Delicate on the nose, nectarine aromas, white flowers, lemon grass and sea breeze. Imagine you're enjoying a glass in front of the ocean.

D.O.	Rías Baixas
REGION	Galicia/Green Spain
SOIL	Sandy and granite
BLEND	Albariño
ALCOHOL	13%
OAK	4 months on the lees
TEMPERATURE	43-45F
DRINKING	Now-2022
DECANTING	-

PAIRING

With crisp and vibrant notes, this wine pairs well with all sorts of seafood dishes. We particularly like the pairing with stewed mussels or Clams with Parsley Sauce.



[GET THE RECIPE](#)



GANETA 2019

TASTING NOTES

Slightly effervescent, briny, incredibly dry and lively. Green apple, dry herbs and sea breeze.

D.O. Getariako Txakolina

REGION Basque Country/Green Spain

SOIL Clay, sand, chalk

BLEND Hondarrabi Zuri

ALCOHOL 11.5%

OAK Inox

TEMPERATURE 43-45F

DRINKING Now-2022

DECANTING Escanciar

PAIRING

The dry and effervescent notes of this wine make it a wonderful complement to preserved anchovies (we love Don Bocarte) or Spanish tinned seafood.



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VIA EDETANA 2018

TASTING NOTES

Fragrant and complex. White flowers, nectarine, dry herbs, with subtle creamy and mineral notes. Everything you can expect in a glass.

D.O.

Terra Alta

REGION

Tarragona, Mediterranean Coast

SOIL

Calcareous, chalk

BLEND

Garnacha, touch of viognier

ALCOHOL

13.5%

OAK

6 months 300 French used barrel.

TEMPERATURE

46-48F

DRINKING

Now-2025

DECANTING

-

PAIRING

This wine pairs well with grilled vegetables, fish and meats. One particular pairing that highlights the wine's complexity is Spanish Escalivada, with roasted eggplants, peppers and onions.



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