

Catania Roble

D.O. Ribera del Duero

Type: Oak Aged Red
Variety: Tempranillo 100%
Alcoholic content: 14,5%
Vintage: 2016
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: Maria José García
Vineyard: A selection of 66 estates.
 Gobled-trained
Type of soil: Loam soils
Altitude: 845 - 960 metres
Vineyard age: 60 years old
Yield (kg/ha): 5.000



Founded in 1972, Viñedos y Bodegas Gormaz is a winery with a long track record in the Ribera del Duero region, where it formed part of the first group of wine producers to receive official certification there. Although the first documents from the C.R.D.O. Ribera del Duero are accounted for as early as in 1980, it was not until 1982 that the Ribera del Duero region was officially approved and founded with 12 registered wineries, one of them was Viñedos y Bodegas Gormaz. The region's climate enjoys moderate to low rainfall, dry hot summers and long hard winters, which puts it firmly within the Mediterranean continental category. This environmental uniformity is particularly dominant along its entire axis, namely the Douro River, which not only gives the region its name, but also, in crossing its northern highlands, unites over 100 towns and villages and 279 wineries contained within a winegrowing area measuring around 115 km long by 35 km wide.

Winemaking:

Grape selection according to estates and maturation degree. Previous to the fermentation, the grapes are macerated for 3 days at a temperature of 4 °C - 6 °C in order to get the full extraction of aromas. Fermentation at a controlled temperature of 25 °C - 26 °C for one week. After the fermentation process, the wine is macerated for 10 days. Once the malolactic fermentation finishes, the wine is aged in American Oak barrels, new and semi-new for five months, being rounded afterwards in the bottle for at least 4 months.

Tasting:



Colour

Cherry red colour with violet hues



Nose

Aromas of fresh fruit, vanilla and roasted coffee



Palate

Warm, full, fresh and balanced with hints of vanilla



Serving temperature

12°C-15°C



Recommended

Selected choice meat cuts, semi-mature cheeses, grilled meats and stewed fish