



# Anier Vendimia Seleccionada

D.O. Ribera del Duero

**Type:** Selected Vines  
**Variety:** Tempranillo 100%  
**Alcoholic content:** 14,5%  
**Vintage:** 2012  
**Bottle type:** Bourdeaux conical  
**Bottle size:** 75 cl.  
**Harvest:** Hand picked

**Winemaker:** María José García  
**Vineyard:** 3,5ha from estates in Atauta. Goblet-trained.  
**Type of soil:** Chalky, limestone.  
**Altitude:** 960 metres  
**Vineyard age:** 90 years  
**Yield (Kg/ha):** 2.000/3.000

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 moves were afoot as early as 1980, it was not until 1982 that the Ribera del Duero Region was officially approved and founded with 12 wineries registered, one of which 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 Duero 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 some 115 km long by 35 wide.

## Winemaking:

Selected vintage after a careful hand picked harvest from the oldest vineyards and lower yield. Previous to the fermentation the grapes are macerated for 3 days at a temperature of 4- 6°C in order to get the full extraction of aromas. Fermentation at a controlled temperature of 28°C for 10 days. After the fermentation process the wine is macerated for 2 weeks in order to complete the extraction of the polyphenols. After the malolactic fermentation done in new French Oak barrels, the wine is aged in French Oak barrels (80%) and American (20%), new (80%) and first use for 14 months, being then rounded in the bottle for at least 12 months. Limited edition of 11,646 bottles.

## Tasting:



**Colour**  
Bright and intense cherry red color.



**Nose**  
Great aromatic complexity highlighting the presence of ripe fruit and mineral essences.



**Palate**  
Pleasant, velvety and balsamic ripe red fruit feeling along with elegant ripe tannins, that are rounded and perfectly integrated. Flavourful finish and nice long aftertaste.



**Serving Temperature**  
16°C-18°C



**Recommended**  
Hunting dishes, roasted meats and very mature cheeses, meats, braised birds and stewed fish.

## Awards:



**93 Points**  
Repsol Guide 2018



**92 Points**  
Anuario El País



**92 Points**  
Wine Enthusiast 2016



**94 Points**  
Peñín Guide 2015

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