



Anier Vendimia Seleccionada

D.O. Ribera del Duero

Type: Selected Vines

Variety: Tempranillo 100%

Alcoholic content: 14,5%

Vintage: 2015

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): 2.500/3.000

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:



Gold Medal
Bruselas 2017



Bronze Medal
Decanter 2017



Silver Medal
Bachhus 2018



Gold Medal
Berliner Wein Trophy 2018



94 points
Peñin Guide 2019

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