



# Viña Gormaz Crianza

D.O. Ribera del Duero

**Type:** Aged Red  
**Variety:** Tempranillo 100%  
**Alcoholic content:** 14%  
**Vintage:** 2014  
**Bottle type:** Bourdeaux  
**Bottle size:** 75 cl.  
**Harvest:** Hand picked.

**Winemaker:** María José García  
**Vineyard:** Vines selected since plots and vineyard's age.  
**Type of soil:** Loamy soils predominantly sandy and calcareous.  
**Altitude:** 845 - 960 metres  
**Vineyard age:** 70 years  
**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 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:

Grape selection since estates, vineyard's age and maturation degree. Fermentation at a controlled temperature of 28°C for 10 days. After the fermentation process, the wine is macerated for 10 days. After the malolactic fermentation the wine is transferred to French and American Oak barrels new and semi-new where it will spend for 14 months, being afterwards rounded in the bottle for at least 8 months.

## Tasting:



**Colour**  
Intense ruby red colour.



**Nose**  
Ripe fruit aromas, sweet, with hints of cocoa and roasted coffee.



**Palate**  
Broad, sweet, with a long finish and a nice after-taste.



**Serving Temperature**  
12°C-15°C



**Recommended**  
Red meats, roast lamb, stewed fish and mature cheeses.

## Awards:



**91 Points**  
Peñin Guide 2018

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