



# Viña Gormaz Roble

D.O. Ribera del Duero

**Type:** Oak Aged Red  
**Variety:** Tempranillo 100%  
**Alcoholic content:** 14,5%  
**Vintage:** 2015  
**Bottle type:** Bourdeaux  
**Bottle size:** 75 cl  
**Harvest:** Hand picked.

**Winemaker:** María José García  
**Vineyard:** 5ha selected since estates. Gobled-trained.  
**Type of soil:** Loamy soils predominantly calcareous clay.  
**Altitude:** 845 - 960 metres  
**Vineyard age:** 60 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 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 some 115 km long by 35 wide.

## Winemaking:

Grape selection since estates and maturation degree. 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 25-26°C for one week. After the fermentation process, the wine is macerated for 10 days. Once the malolactic fermentation finishes the wine is aging in American Oak barrels, new and semi-new for five months, being afterwards rounded 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

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

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