

Viñedos y Bodegas Gormaz

Anier Vendimia Seleccionada

D.O. Ribera del Duero



Type: Selected Vintage
Variety: 100% Tempranillo
Alcoholic content: 14,5%
Vintage: 2015
Bottle type: Bordeaux conical
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: María José García
Vineyard: Selection from estates in Atauta. Goblet trained.
Type of soil: Mainly calcareous
Altitude: 900 meters
Vineyard age: Over 90 years old
Yield (kg/ha): 2.000 / 3.000

Founded in 1972 with a long track record in the region, Viñedos y Bodegas Gormaz is part of the founding group of 12 wine producers to receive an official Certificate of Origin in 1982. It is part of Soria, a province in Spain which is characterized by its Mediterranean-continental climate, extreme altitudes of 900m for grape cultivation, and a very particular rural environment.

Production:

The harvest is done selecting the oldest and with less yield rating vines. Its prefermentative maceration takes 3 days at 4°C - 6°C to help extracting the aromas. The fermentation is made at a controlled temperature of 28°C during 10 days. Postfermentative maceration takes 2 weeks in order to extract the polyphenols. After the malolactic fermentation done in new French oak barrels, the wine stays in French oak barrels (80%) and American, new (80%) and of one year use for 24 months.

Tasting notes:



Visual

Pillory color, very bright and of high end



Nose

It has very complex aromas in which mature fruits and mineral aromas stand out



Palate

Pleasant mature red fruit taste, velvety and balsamic. Round and mature tannins well integrated. Tasty ending, long and palatable



Serving Temperature

14°C - 16°C



Recommended

Grilled meats, roasts and cured and semi-cured cheeses

Awards:



94 pts
Guía Peñín
2019



91 pts
Wine Enthusiast
2019



Gold Medal
Berliner Wein
Trophy
2018



Gold Medal
Bruxelles
2017



Silver Medal
Bacchus
2018

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