

Viñedos y Bodegas Gormaz Catania Crianza

D.O. Ribera del Duero

Type: Crianza
Variety: Tempranillo
Alcoholic content: 14%
Vintage: 2016
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: María José García
Vineyard: Selected plots from Villálvaro
Type of soil: Sandy loam with pebbles
Altitude: 780-960 meters
Vineyard age: 70 years old
Yield (kg/ha): 5.000



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 900 meters for grape cultivation, and a very particular rural environment.

Production:

Grape selection is made regarding the plots' location, vineyards' 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 stay for 12-14 months, being rounded afterwards in the bottle for at least 8 months.

Tasting notes:



Visual

Intense ruby red color



Nose

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



Palate

Round, sweet, with a long finish and a nice aftertaste



Serving Temperature

14°C - 16°C



Recommended

Red meats, roasted lamb, fish stews and cured cheeses

Awards:



90 pts
Guía Peñín
2018

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