



Viñedos y Bodegas Gormaz

12 Linajes Reserva

D.O.Ribera del Duero

Type: Vintage red

Variety: 100% Tempranillo Alcoholic content: 14,5%

Vintage: 2014

Bottle type: Bordeaux conical

Bottle size: 75 cl **Harvest:** Hand picked

Winemaker: María José García

Vineyard: Selection from estates in

Miño, Ines and Atauta **Type of soil:** Sandy, mainly

calcareous-clayey

Altitude: 905 - 960 meters **Vineyard age:** Over 80 years old

Yield (kg/ha): 3.500

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:

Traditional production, with 100% de-stemmed grapes. Alcoholic fermentation is carried out at a moderate temperature of 26°C - 28°C, post-fermentation maceration depending on the anthocyanin-tannin ratio, 25% of the newly-finished wine makes the malolactic fermentation in new French oak barrels. Aging for 24 months in French oak new (70%) and American of one year use (15%) and of two years use (15%). Refinement in bottle for a minimum of 18 months.

Tasting notes:





Pillory with garnet edging



Nose

Complex predominance of mineral notes in a background of cherry jam combined with a subtle blend of roasted and smoked background



Palate

Powerful but with a step of silky and well-balanced tannins that make up a final that feels fatty with mineral and candied aftertaste



Serving Temperature

14°C - 16°C



Fish in caldereta, roast lamb, rice broth and mushrooms

Awards:



93 pts + Editor's Choice Wine Enthusiast 2019



90 ptsWine Spectator
2018



90 ptsJames Suckling
2018

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