

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 elaboration, 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:



Visual

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



Recommended

Fish in caldereta, roast lamb, rice broth and mushrooms

Awards:



93 pts
+ Editor's Choice
 Wine Enthusiast
 2019



90 pts
 Wine Spectator
 2018



90 pts
 James Suckling
 2018

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