

Viñedos y Bodegas Gormaz 12 Linajes Roble

D.O. Ribera del Duero

Type: Oak aged red
Variety: 100% Tempranillo
Alcoholic content: 14%
Vintage: 2018
Bottle type: Bordeaux conical
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: María José García
Vineyard: 20 ha selected depending on the states. Goblet-trained
Type of soil: Sandy, calcareous-clayey
Altitude: 845 meters
Vineyard age: Over 60 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 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 24°C in order to preserve varietal aromas. 50% of the newly-finished wine completes the malolactic fermentation in new American oak barrels. Aging for 5 months in American oak (15%) new and one year (85%). Refinement in bottle for a minimum of 6 months.

Tasting notes:



Visual

Red with violet hues



Nose

Very intense with notes of fresh and wild red and black fruits (raspberries and blackberries) combined with subtle balsamic and very attractive and seductive dessert notes (vanilla)



Palate

Rounded and balanced with soft tannins, a well integrated spicy aftertaste and fresh red fruits



Serving Temperature

12°C - 14°C



Recommended

Cold meat, cheese, grilled meat and fish stews

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