

Viñedos y Bodegas Gormaz

12 Linajes Finca Los Arenales

D.O. Ribera del Duero

Type: Red
Variety: Tempranillo
Alcoholic content: 14%
Vintage: 2016
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked
Winemaker: María José García

Vineyard: 1,74 ha. Ines, Atauta y Miño de San Esteban
Type of soil: Fine texture sands (2mm)
Altitude: 905 - 960 meters
Vineyard age: Over 90 years old
Yield (kg/ha): 2.500



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:

Fermentation in small open tanks. All the process is based on the maximum respect of the excellent grape since it arrives from the vineyard, punching the cap and pressing manually. De-stemmed grape, non crushed, vatting in small open tanks at a controlled temperature (24/26°C) for 6-10 days. Post-fermentative maceration of 12 days (approximately). The devatting is decided based on the relation between free anthocyanins and tannins, such as the organoleptic evaluation through the daily tasting. Malolactic fermentation in French oak barrel. Aging for 9 months in French oak barrel with a subsequent refinement in bottle.

Tasting notes:



Visual

Cherry red colour



Nose

Intense and complex, where red fruits and black fruits aromas mix with balsamic notes



Palate

Voluminous and fatty, it is elegant and fresh with a rich and tasty ending



Serving Temperature

16°C-18°C



Vegan Certification

Yes

Awards:



95 pts
Guía Peñín
2020



90 pts
Robert Parker's
Wine Advocate
2018

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