

# Viñedos y Bodegas Gormaz

## Viña Gormaz Crianza

D.O. Ribera del Duero

**Type:** Crianza  
**Variety:** 100% Tempranillo  
**Alcoholic content:** 14 %  
**Vintage:** 2016  
**Bottle type:** Bordeaux  
**Bottle size:** 75 cl  
**Harvest:** Hand picked  
**Winemaker:** María José García

**Vineyard:** Selected plots regarding location and vineyards age. Gobelet trained

**Type of soil:** Predominantly sandy-calcareous loam soil

**Altitude:** 845 - 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 m for grape cultivation, and a very particular rural environment.

### Production:

Grape selection regarding the plots' location and maturation degree. 85 % of the "coupage" is macerated for 10-12 days and is fermented at controlled temperatures below 26°C. The remaining 15 % consists of wine that has undergone "controlled fermentation", meaning that the must enters in contact with the grape skins for 2 or 3 days to be left to ferment at a controlled temperature of 20°C before being blended with the main body of the batch in order to increase the aromatic strength of the wine.

### Tasting notes:



#### Visual

High end ruby red colour



#### 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

12°C - 15°C



#### Recommended

Red meats, roasted lamb, fish stews and cured cheeses

### Awards:



#### Silver Medal

Decanter  
2019

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