

Viñedos y Bodegas Gormaz

Viña Gormaz Joven

D.O. Ribera del Duero

Type: Young
Variety: 100% Tempranillo
Alcoholic content: 14%
Vintage: 2018
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked and mechanical depending on the plot
Winemaker: María José García

Vineyard: Plots from "La Rasa". Gobelet trained or trellis system depending on the plot
Type of soil: Sandy loam soil
Altitude: 900 meters
Vineyard age: Over 30 years old
Yield (kg/ha): 6.000



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

Intense red color with violet hues



Nose

Prominent varietal aromas of fresh fruit



Palate

Fresh, tasty and persistent



Serving Temperature

12°C - 15°C



Recommended

Grilled meats, eggs, pasta dishes, pâtés and sliced cold cuts

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