

# Viñedos y Bodegas Gormaz

## Viña Gormaz Roble

D.O. Ribera del Duero

**Type:** Oak aged red  
**Variety:** 100% Tempranillo  
**Alcoholic content:** 14%  
**Vintage:** 2018  
**Bottle type:** Bordeaux  
**Bottle size:** 75 cl  
**Harvest:** Hand picked  
**Winemaker:** María José García

**Vineyard:** 66 plots selected from different locations. Gobelet trained  
**Type of soil:** Predominantly calcareous-clayey  
**Altitude:** 845 - 960 meters  
**Vineyard age:** 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 900 m for grape cultivation, and a very particular rural environment.

### Production:

Grape selection regarding the plots' location and maturation degree. Prefermentative maceration for 3 days at 4 °C - 6 °C to help extracting the aromas. Fermentation at a controlled temperature of 25 °C - 26 °C for a week. Post fermentative maceration for 10 days. After the malolactic fermentation the wine stays in American oak barrels (new and of 1 and 2 years use) for 5 months, being rounded in the bottle for at least 4 months afterwards.

### Tasting notes:



#### Visual

Cherry red colour with violet hues



#### Nose

Fresh fruit aromas, with vanilla and roasted coffee notes



#### Palate

Warm, wide, fresh and balanced, with vanilla notes



#### Serving Temperature

14°C - 16°C



#### Recommended

Sliced cold cuts, aged cheeses, grilled meats and fish stew

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