

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

Awards:



91 pts
James Suckling
2019

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