

Viñedos y Bodegas Gormaz

12 Linajes Grano a Grano

D.O. Ribera del Duero

Type: Red
Variety: Tempranillo
Alcoholic content: 14,5%
Vintage: 2017
Bottle type: Burgundy
Bottle size: 75 cl
Harvest: Hand picked
Winemaker: María José García

Vineyard: Unique plot in Quintanilla de Tres Barrios
Type of soil: Sandy with boulders
Altitude: 930 meters
Vineyard age: Between 80 y 100 years old
Yield (kg/ha): 1.500



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:

The uniqueness of its production resides in the de-stemming: after receiving the grape, the de-stemming is done manually straight from the bunch, separating the stem from the entire grape. This thorough task takes many people working for several days. Punching the cap, the pumping over, as well as the pressing, are made manually. After the fermentation, the wine is transferred to 500 l French oak barrels, where the malolactic fermentation is done and the aging later on, that takes at least 10 months.

Tasting notes:



Visual

High end pillory colour, with violet hues



Nose

Intense, with red and black berries aromas and a dairy and spiced touch



Palate

Tasty, balanced, with sweet tannins and well integrated. Long and persistent



Serving Temperature

16°C-18°C



Vegan Certification

Yes

Awards:



94 pts

Guía Gourmet
2020



93 pts

Guía Peñín
2020



90 pts

Wine Spectator
2019

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