

Viñedos y Bodegas Gormaz

12 Linajes Reserva

D.O. Ribera del Duero



Type: Vintage red
Variety: 100% Tempranillo
Alcoholic content: 14,5%
Vintage: 2014
Bottle type: Bordeaux conical
Bottle size: 75 cl
Harvest: Hand picked
Winemaker: María José García

Vineyard: Selection from estates in Miño, Ines and Atauta
Type of soil: Sandy, mainly calcareous-clayey
Altitude: 905 - 960 meters
Vineyard age: Over 80 years old
Yield (kg/ha): 3.500

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:

Traditional production, with 100% de-stemmed grapes. Alcoholic fermentation is carried out at a moderate temperature of 26°C - 28°C, post-fermentation maceration depending on the anthocyanin-tannin ratio, 25% of the newly-finished wine makes the malolactic fermentation in new French oak barrels. Aging for 24 months in French oak new (70%) and American of one year use (15%) and of two years use (15%). Refinement in bottle for a minimum of 18 months.

Tasting notes:



Visual

Pillory with garnet edging



Nose

Complex predominance of mineral notes in a background of cherry jam combined with a subtle blend of roasted and smoked background



Palate

Powerful but with a step of silky and well-balanced tannins that make up a final that feels fatty with mineral and candied aftertaste



Serving Temperature

14°C - 16°C



Vegan Certification

Yes

Awards:



93 pts + Editor's Choice Wine Enthusiast 2019

92 pts Guía Peñín 2019

90 pts Wine Spectator 2018

90 pts James Suckling 2018

90 pts Tim Atkin 2018

Medalla de Plata Concours Mondial de Bruxelles 2019

Medalla de Plata Berliner Wein Trophy 2019

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