

Viñedos y Bodegas Gormaz

Anier Vendimia Seleccionada

D.O. Ribera del Duero



Type: Selected Vintage
Variety: 100% Tempranillo
Alcoholic content: 14,5%
Vintage: 2015
Bottle type: Bordeaux conical
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: María José García
Vineyard: Selection from estates in Atauta. Goblet trained.
Type of soil: Mainly calcareous
Altitude: 900 meters
Vineyard age: Over 90 years old
Yield (kg/ha): 2.000 / 3.000

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 900m for grape cultivation, and a very particular rural environment.

Production:

The harvest is done selecting the oldest and with less yield rating vines. Its prefermentative maceration takes 3 days at 4°C - 6°C to help extracting the aromas. The fermentation is made at a controlled temperature of 28°C during 10 days. Postfermentative maceration takes 2 weeks in order to extract the polyphenols. After the malolactic fermentation done in new French oak barrels, the wine stays in French oak barrels (80%) and American, new (80%) and of one year use for 24 months.

Tasting notes:



Visual

Pillory color, very bright and of high end



Nose

It has very complex aromas in which mature fruits and mineral aromas stand out



Palate

Pleasant mature red fruit taste, velvety and balsamic. Round and mature tannins well integrated. Tasty ending, long and palatable



Serving Temperature

14°C - 16°C

Awards:



94 pts Guía Peñín 2019
93 pts Guía Gourmet 2020
91 pts Wine Enthusiast 2018
90 pts Tim Atkin 2020
Gold Medal Concours Mondial de Bruxelles 2018
Gold Medal Berliner Wein Trophy 2019
Silver Medal Bacchus 2018
Silver Medal Mundus Vini 2018
Bronze Medal Decanter 2018

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