

# Viñedos y Bodegas Gormaz Catania Roble

D.O. Ribera del Duero

**Type:** Oak Aged Red  
**Variety:** Tempranillo  
**Alcoholic content:** 14%  
**Vintage:** 2019  
**Bottle type:** Bordeaux  
**Bottle size:** 75 cl  
**Harvest:** Hand picked  
**Winemaker:** María José García

**Vineyard:** A selection of 66 states in Alcubilla del Marqués and Pedraja de San Esteban. Goblet trained  
**Type of soil:** Loamy soils predominantly clayey and calcareous  
**Altitude:** 780-960 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 meters for grape cultivation, and a very particular rural environment.

## Production:

Grape selection regarding to the plots' location and maturation degree. Previous to the fermentation, the grapes are macerated for 3 days at a temperature of 4-6°C in order to get the full extraction of aromas. Fermentation at a controlled temperature of 25-26°C for one week. After the fermentation process, the wine is macerated for 10 days. Once the malolactic fermentation finishes, the wine is aged in American Oak barrels, new and semi-new, for 5 months, being rounded in the bottle for at least 4 months afterwards.

## Tasting notes:



### Visual

Cherry red color with violet hues



### Nose

Aromas of fresh fruit, vanilla and roasted coffee



### Palate

Warm, rounded, fresh and balanced with hints of vanilla



### Serving Temperature

14°C - 16°C

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