

Viñedos y Bodegas Gormaz

Viña Gormaz Crianza

D.O. Ribera del Duero



Type: Crianza
Variety: 100% Tempranillo
Alcoholic content: 14 %
Vintage: 2017
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: María José García
Vineyard: Selected plots regarding location and vineyards age. Gobelet trained
Altitude: 845 - 960 meters
Vineyard age: 70 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.

Type of soil: Sand, clay and rolling stones

The privilege of a unique nature. The elegant features and structure that distinguish this red Crianza have their origin in the nature of the Ribera del Duero soriana; particularly, in the combination of the soil strata of the different plots that make up its assembly. The altitude of the vineyards (about 1,000 meters above sea level), the contrast of temperature between day and night, soil poverty, limited yields and demanding viticultural criteria are some of the factors that allow us to select Tempranillo grapes with a high concentration of aromas and a clear varietal expression, which are ennobled with the aging of this robe.

Production:

Grape selection regarding the plots' location and maturation degree. 85 % of the "coupage" is macerated for 10-12 days and is fermented at controlled temperatures below 26°C. The remaining 15 % consists of wine that has undergone "controlled fermentation", meaning that the must enters in contact with the grape skins for 2 or 3 days to be left to ferment at a controlled temperature of 20°C before being blended with the main body of the batch in order to increase the aromatic strength of the wine.

Tasting notes:



Visual

High end ruby red colour



Nose

Ripe fruit aromas, sweet, with hints of cocoa and roasted coffee



Palate

Round, sweet, with a long finish and a nice aftertaste



Serving Temperature

12°C - 15°C

Awards:



Gold Medal Decanter 2020



Vegan Certification

Yes

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