

# Viñedos y Bodegas Gormaz

## Viña Gormaz Joven

D.O. Ribera del Duero



**Type:** Young  
**Variety:** 100% Tempranillo  
**Alcoholic content:** 14,5%  
**Vintage:** 2021  
**Bottle type:** Bordeaux  
**Bottle size:** 75 cl  
**Harvest:** Hand picked

**Winemaker:** Emma Villajos  
**Vineyard:** Plots of the region of San Esteban de Gormaz  
**Altitude:** 850 meters  
**Vineyard age:** Over 15-30 years old  
**Yield (kg/ha):** 6.000

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 and silt

The Tempranillo essence expressed through a unique terroir. In a precise game of balances and through its properties, the soil in the vineyards act as a regulator of the elements of the climate. In this young wine, the physical and geological characteristics of the plot - by radiation (colour, exposure, albedo) and water contributions (granulometry, retention capacity) - find in the Tempranillo its most complete expression. The colour / temperature binomial offers all its power in this young wine. The privileged area where the wine comes from has a unique ecosystem, origin and cradle of exceptional red wines.

### 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

Intense red color with violet hues



#### Nose

Prominent varietal aromas of fresh fruit



#### Palate

Fresh, tasty and persistent



#### Serving Temperature

12°C - 15°C

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