



# Viñedos y Bodegas Gormaz Viña Gormaz Roble

D.O.Ribera del Duero

Type: Oak aged red Variety: 100% Tempranillo Alcoholic content: 14,5% Vintage: 2019 Bottle type: Bordeaux Bottle size: 75 cl Harvest: Hand picked

Winemaker: Emma Villajos Vineyard: 66 plots from Langa de Duero Type of soil: Calcareous-clayey Altitude: 854 meters Vineyard age: 45 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, Silt and Clay

The Tempranillo in privileged plots. An ideal combination for the balance and the symbiosis of the vineyard and the Tempranillo is the one capable to release nutrients and retain water of the clay soil, with an aptitude for drainage and low vigour that plants develop on sandy soils. Therefore, a mixture of clay and sand with a low proportion of silt is optimal for the vineyard. The climate, the exposure, the depth of the soil and the Tempranillo variety of the plots of the winery are determinant in the production process of this wine, Viña Gormaz Roble.

#### **Production:**

Grape selection regarding the plots' location and maturation degree. Preferementative maceration for 3 days at 4  $^{\circ}$ C - 6  $^{\circ}$ C to help extracting the aromas. Fermentation at a controlled temperature of 25  $^{\circ}$ C - 26  $^{\circ}$ C for a week. Post fermentative maceration for 10 days. After the malolactic fermentation the wine stays in American new oak barrels for 5 months, being rounded in the bottle for at least 4 months afterwards.

#### **Tasting notes:**

with violet hues





with vanilla and

roasted coffee notes

91 ptos. Decanter 2020



Warm, wide, fresh

and balanced, with

vanilla notes

Serving Temperature



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