



Viña Gormaz Joven

D.O. Ribera del Duero

Type: Young Red
Variety: Tempranillo 100%
Alcoholic content: 14%
Vintage: 2017
Bottle type: Bourdeaux
Bottle size: 75 cl
Harvest: Hand picked/mechanical, depending on the plot

Winemaker: María José García
Vineyard: States of "La Rasa".
Go-blet-trained/trellis
Type of soil: Sandy loam soils
Altitude: 900 metres
Vineyard age: 30 years
Yield (Kg/ha): 6.000

Founded in 1972, Viñedos y Bodegas Gormaz is a winery with a long track record in the Ribera del Duero region, where it formed part of the first group of wine producers to receive official certification there. Although moves were afoot as early as 1980, it was not until 1982 that the Ribera del Duero Region was officially approved and founded with 12 wineries registered, one of which was Viñedos y Bodegas Gormaz. The region's climate enjoys moderate to low rainfall, dry hot summers and long hard winters, which puts it firmly within the Mediterranean continental category. This environmental uniformity is particularly dominant along its entire axis, namely the Duero River, which not only gives the region its name, but also, in crossing its northern highlands, unites over 100 towns and villages and 279 wineries contained within a winegrowing area measuring some 115 km long by 35 wide.

Winemaking:

Our hand-picked grapes are first carefully selected and then 85% of the resulting batch is macerated for 10-12 days before being fermented at a controlled temperature of below 26° C. The remaining 15% consists of wine that has undergone "controlled fermentation", meaning that the must enters into contact with the grape skins for 2 or 3 days to be left to ferment at a 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:



Colour

Intense red colour with violet hues.



Nose

Prominent varietal aromas of fresh fruit.



Palate

Fresh, tasty and persistent.



Serving Temperature

12°C-15°C



Recommended

Grilled meats, duck, pasta dishes, pâtés and sliced cold cuts.

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