



## Viña Gormaz Joven

**Type:** Young Red

**Variety:** Tempranillo

**Alcoholic content:** 14%

**Vintage:** 2013

**Bottle type:** Bordeaux

**Bottle size:** 75 cl

**Presentation:** 6 and 12 bottles carton.

**Harvest:** Hand picked/mechanical, depending on the plot.

**Vineyard:** Estates of "La Rasa". Goblet-trained/trellis.

**Type of soil:** Sandy loam soils.

**Altitude:** 900 metres.

**Vineyard age:** 30 years average.

**Yield (kg/ha):** 6.000

The philosophy of Viñedos y Bodegas Gormaz is based exclusively in the respect to the typicity and personality marked by the terroir. The whole production and ageing processes are strictly ruled by these values with the aim of creating high quality wines. Its 1,285 acres of vineyard are divided in more than 1.000 small estates grouped in approximately 70 parajes (wine growing areas) located at an altitude between 2,800 and 3,200 feet, forming a great variety of microclimates, orientations and types of soil. It is one of the longest-lived areas of the country, with 70% of its vineyards over 80 years old. Founded in 1972, it was one of the 12 wineries that founded the D.O. Ribera del Duero.

### Vintage Description:

What appeared to be an early cycle turned into delay as a result of unusual low temperatures in spring and to end June. A hot and dry summer that was extended until late September eased this issue to some extent though it couldn't avoid that the harvest were a week later compared to usual. Rains fallen prior to harvest got production increased, although with highly heterogeneous quality grapes due to atypical cycle, what forced us to be extremely meticulous in the grape selection process. The wines of 2013 vintage had a good colour intensity, fruit notorious aromas - especially reds -, a lightly higher acidity than usual but well balanced, a sufficient phenolic extraction, and tannins with medium level that will provide a pleasant tasting. The harvest took place between 15 and 30 October.

### 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.

**Recommended with:** Grilled meats, duck, pasta dishes, pâtés and sliced cold cuts.

**Serving Temperature:** 12°C-15°C

### Recent awards and mentions:



90 POINTS Stephen Tanzer. "International Wine Cellar" Magazine. Vintage 2012 (USA)



SILVER MEDAL Concours Mondial de Bruxelles 2013. Vintage 2012. (BRUXELLES)



BRONZE MEDAL IWSC 2013. Vintage 2012. SURREY (UK)