

Garmón

2022

Alcohol 14.5% vol.

Grape varieties 93% Tempranillo, 7% Cabernet sauvignon.

Vineyards Between 30 and 100 years old in Moradillo, Baños, Tubilla, Hontoria and Anguix in the province of Burgos; Valbuena and Olivares in Valladolid, with predominantly clay-calcareous and sandy-clay soils and yields of between 3,500 and 4,000 kg per ha.

Production Between 12 and 16 days of fermentation and maceration with native yeasts, daily pump-overs and temperatures of up to 28°C.

Ageing 22 months in French oak barrels.

Bottled August 2024.

Bottles produced 50,938 bottles and 1,019 magnums.

Vintage Particularly challenging vintage marked by heat and drought. A cold, dry winter was followed by a month of March with some rainfall, which helped the grapes to form normally. The summer, with a succession of hot spells and no rain, led to moderate water stress, which was mitigated in the case of the old vines. An early harvest began on 8 September with very healthy grapes.

Tasting notes Delicate and harmonious with expressive and seductive fruit. Long, enveloping, with silky, round tannins.

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