

Garmón

2019

Alcohol 14.5°

Grape variety 100% Tempranillo

Vineyards Between 30 and 100 years old in La Aguilera, Moradillo, Baños, Tubilla and Anguix with predominantly clay-calcareous and sandy-clay soils with yields of between 3,500 to 4,000 kg per ha.

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

Ageing 20 months in French oak barrels.

Bottled September 2021.

Bottles produced 49,504 bottles and 1,008 magnums.

Vintage A dry and mild year with hardly any rain until the spring and the winter-rest of the vines came later, due to mild weather until well into December. The second half of April brought very timely rains that fell steadily and gently. There were some spring frosts, which did not harm the plants as the growing cycle was late due to the lack of water. Flowering took place at the end of June and gave way to a hot summer. The harvest was carried out between 24 September in La Aguilera and 6 October in Baños, accompanied by stable weather.

Tasting notes Scintillating fruitiness on the nose, showing notes of liquorice and graphite on a mineral background. Compact texture and refined tannins for a full, fleshy wine and long finish.