

Garmón

2020

Alcohol 14.5 %.

Grape variety Tempranillo.

Vineyards Between 30 and 100 years old in La Aguilera, Moradillo, Baños, Tubilla and Anguix 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 20 months in French oak barrels.

Bottled August 2022.

Bottles produced 50,000 bottles and 1,141 magnums.

Vintage Fresh vintage, marked by the availability of water throughout the entire cycle. Autumn was wet and mild, winter began cold and foggy. February changed that dynamic, with temperatures warmer than usual for this month. In April it rained almost every day, with few dry periods, which slightly delayed sprouting. Spring continued warm and the vines, which had water, had excellent fruit set and a vivacious development of the shoots and canopy. Harvest began on 14 September and, after a pause of several days due to rain, ended on 1 October.

Tasting notes Suggestive nose with very fresh black fruit, penetrating spicy notes and an earthy background. Spirited and lively, it has length and tension. Compact and juicy tannins.