

Garmón

2014

Alcohol 14,5°

Grape variety Tempranillo 100%

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

Elaboration 14 days of fermentation and maceration with indigenous yeasts, daily pumping-over with temperatures of up to 28°C.

Ageing 16 months in French oak barrels.

Bottled June 2016.

Production 36,600 bottles and 500 magnums.

Vintage conditions A mild winter without major frosts. Balanced growth cycle with well distributed rainfall. The higher than usual Spring temperatures brought the bud-break forward, compared to 2013. Summer passed with mild temperatures until the arrival of heat during the second half of August with highs above 30°C. A bright and warm autumn assured very good ripening of the grapes.

Tasting notes Vibrant, dynamic. Subtle tannins, crystalline fruit and moderate opulence.