

Garmón

2016

Alcohol content 14,5°

Grape variety Tempranillo 100%

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 4,000 and 4,500 kg per hectare.

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

Ageing 16 months in French oak barrels.

Bottled June 2018.

Bottles produced 50,590 bottles and 1,519 magnums.

Vintage A late and wet winter, with delayed winter frosts, set back the beginning of the growth cycle. Summer also arrived late, and August started dry and very warm, but the vines held up well thanks to the water reserves. Low nocturnal temperatures in September favoured a balanced maturation. The harvest took place between 29 September and 12 October.

Tasting notes Floral, fresh, very aromatic. Complex and elegant, with smooth tannins and dynamic acidity.