

Garmón

2017

Alcohol 14,5°

Grape variety 100% Tempranillo

Vineyards 30 to 100-year-old vines in Moradillo (dominant in the production of this vintage), Baños, Tubilla and Anguix with predominantly clay-calcareous and sandy-clay soils, with yields of between 3,000 and 3,500 kg per ha.

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

Ageing 18 months in French oak barrels.

Bottled June 2019.

Bottles produced 50,800 bottles and 1,015 magnums.

Vintage Low yields due to drought and two late frosts in late April that affected the vineyards already sprouting. Summer continued with the trend of the year: early, dry and warm. The grapes matured twenty days early with impeccable health and excellent concentration. The harvest began on 16 September in Anguix and ended on 27 in Baños.

Tasting notes Very expressive on the nose with a predominance of red fruit and floral notes. Fleshy, energetic and balanced. Excellent ageing potential.