

Garmón

2015

Alcohol 14,5°

Grape variety Tempranillo 100%

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

Elaboration 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 2017.

Bottles produced 45,936 bottles and 1,768 magnums.

Vintage conditions Mild winter and spring with early sprouting in a very dry year. An early harvest, with excellent conditions for maturation at the end of the growing cycle due to moderate daytime and low night-time temperatures. In a continental-climate context, our harvest began on 30th September in La Aguilera and concluded ten days later in Tubilla. Gentle, intense, and fruity wines.

Tasting notes Measured maturity. Silky and rich tannins. Volume, amplitude, harmony.