



Linaje Garsosa

TINTO 2021 5 months in oak

Wine:

Red (100 % grape 2021)

Denomination of Origin:

Ribera del Duero

Vintage Qualification:

Excellent (Roa 09 May 2022)

Variety:

100 % Red Tempranillo
(10-15 years old, trellised vine)

Vineyard:

Pago de la Terrañuela
(alluvial with drainage border).



Climate: Climate: A classic winter in Ribera de Duero, with some degree less than usual, the first frosts did not arrive until middle November reaching -15° by middle of January (lower temperature registered due to Filomena storm), lowering the average 2 degrees than usual. As anecdotal data in March it did not rain at all in the plots. In April lot of rain, spring rain, that allowed the correct sprouting in the second fortnight (on the 17th and 18th the temperatures dropped to -3° in La Terrañuela), good recovery, only delaying said vineyard.

The budding was almost punctual at the end of April and until mid-May in Caleruega, slowly due to the temperature. The setting of the cluster and the closing of the clusters was correct due to light rainfall, without storms. Flowering around June 15th. In June different storms with some water, but it does not influence the vineyard.

July and August the rains gave way to the sun, with temperatures up to 1 degree above the historical ones, we include the classic hail storms, this year in June and July (they were very light) that did not touch our scattered vineyard. Without rain, acceleration of the process, sun and water stored in the subsoil. In September rain animates the vineyards. The veraison with some delay took place from August 12 to 16, according to plots. August and September sunny, and the wonderful rains of the first days of September. Great temperature jumps day-night, from 31° in the day to 16° at night, for the excellent maturation of the grape. The month of October is favorable, keeping the daytime temperature at 21° and the night at 11°, causing a slow and constant maturation, long as is customary in good harvests. October less rain than expected. September-October acted as regulator in

TASTING NOTES

Colour: Expressive and rich range of colors. Well dressed, with an abundance of color, clean, bright (good acidity, better than other years) with pronounced indigo details in the rim. Good purple coloration (intense), perhaps excessive for young.

On the nose: In the Nouse: Freshness is the word since it has maintained a good acidity. Tones of sweet tannins and black and red fruit in perfect maturation. Very intense wine character, but without edges. Balance between hints of black and red fruit, with some spices. Fresh memories with some mineral and cinnamon, distant vanilla and cocoa (new or semi-new barrel) maybe some caramel.

In the mouth: Fruit and dry forward, expressive, blackberry tones return, and black plum, some blackcurrant (on the palate) perhaps a soft tannin and somewhat less body than in previous years, without forgetting the fruit, enveloping, intense in the middle of the mouth, with a certain well-compensated alcoholic edge with the tannin. Keeps fruity memories for a long time.

It keeps fruit flavors for a long time.

the evolution of the grape. The Grape Tasting, we started at the end of September, gave us a seed with brown tones, a grape that detaches well from the bunch and the bunch from the vine, the pulp was ripe and homogeneous, already tinted on the sides by a tannin and an anthocyanin that come off with some ease. Grape reduced in volume. Sweet on the palate, with good acidity and little or no astringency. Quality and health status of the grapes, in this winery, **Excellent.**

Harvest: In some vineyards it lasted up to 10 days, seeking good acidity. At the beginning of October (2) to mid-October (11) in a manual way and selected in the vine by grape harvesters, all members of the family. The harvest was carried out in 12 and 20 kg stackable plastic boxes for transport. Harvest by plots seeking optimum maturity and selection on the plot (first selection).

Wine Making: The grapes collected are stored in the cellar refrigerators at 3 degrees for 4 days depending on the wines, maintaining acidity, concentrating sugars and dyes. Then the grapes are selected before destemming on the selection table. The must is vatted, in micro-vinifications by plots, delaying fermentation (maceration) for 4-5 days, very good release of the colorant. Pumped over three times a day with the old manual punching down, removing the cap for maximum colorant extraction. The duration of the Alcoholic Fermentation was 7 days, being controlled between 26 and 30 degrees of temperature. Pip extraction reaching 28% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

Bottling: April-May 2022 (after five months in American, Spanish and French barrels)

Served between 15 to 18 degrees

Keep away of the sun and do not exceed 20°. The bottle lying down or upside down.

ANALYSIS

Alcoholic Grade: 13.55 % Vol.

Total Acidity (TH+): 5.02 g/l

Volatile Acidity 0.60 g/l

Residual Sugar: 1.75 g/l

Density: 0.997

Sulphites: 27 mg/l (14 mg/l)

Food suggestion: T-bone steak, Roasts, Stews with vegetables, Pickled, Pork. Rices with meat with a touch of citrus, Iberian meats.

Date of the tasting March 2nd and May 30th 2022
Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).