



Linaje Garssea

CRIANZA 2018

Wine:

Red (100% Red Grape 2018).

Denomination of Origin:

Ribera del Duero.

Vintage Qualification:

Very Good (March 11, 2019).

Variety:

20% Tinta del País

(49 year old bush wine).

80% Tempranillo (28-30 year old trellised vines).

Vineyards:

Pago de Valdecobos and Pago del Vagón (Limestone and Clay)
Rainfed.



Climate: A normal winter as usual, without excessive snow, but with temperatures down to minus -12 degrees some days. Plenty snow and rain, almost until beginning of summer (Jun). On May 18th fell a frost that affected part of the vineyard of Castrillo, but the delay of the vine was sensational for the recovery and the new buds (only 20% was lost). The beginning of flowering was almost punctual at the end of April, slowly because of the temperature. In June the rains gave way to the sun. End of spring and summer was hot (July relaxed with less temperature than usual), without rain, acceleration of the process, sun and water stored in the subsoil. The Veraison occurred from August 4 to 12, according to plots. August and September sun and great thermal breaks day night of 27-33° during the day to 9-12° at night, for the excellent maturation of the grape. Favorable the month of October, maintaining diurnal temperature and provoking a slow and constant maturation, long as is customary in good harvests. September-October became regulator in the evolution of the grape. **Grape Tasting:** we started it at the end of September, it gave us a seed with brown tones, a grape that detaches well from the bunch and the vine cluster, mature, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off ease. Grape reduce in its volume. In the mouth sweet, good acidity and with little or no astringency. Quality and

TASTING NOTES

Colour: Cherry red, clean, bright with indigo details on the edge. High, tannic layer of good coloration, perhaps excessive for aging, essential component for aging wine.

In the nose: very intense wine character. Balance between toasted and spicy touches, as well as the caramel and black fruit background (blackberry, plum). Memories of cinnamon, vanilla, coconut, balsam.

In the mouth: Fruit forward, blackberry, black currant and plum tones return; the white spice persists in the mouth and the sweet touches of the barrel, enveloping, intense in the middle of the mouth, without blunt, perhaps alcoholic. Balanced and careful quality.

Keeps fruit memories for a long time, requesting another drink. A great wine, a great vintage.

sanitary status of the grape, in this winery, **Very Good.**

Harvest: October ends. Handpicked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation. Harvesting by parcels looking for optimum maturity and selection in plot (first selection).

Wine making: The must is incubated, delaying the fermentation (maceration) for 4 and 6 days (two tanks), very good release of the colorant. Pumping over three times, daily with the old manual punching in the hat for maximum extraction of coloring. The duration of the Alcoholic Fermentation was 11 days being controlled between 26 and 31 degrees of temperature. Seed extraction up to 18% in delestages. Only first must. A natural Malolactic fermentation. Clarification with (albumin). Decant by the rigor of winter. **Not filtered. It can decant.**

Bottling: By the beginning of November (day 11) of 2018, it went to 45% American, 45% French and 10% Spanish and Hungarian barrels. After 14 months in the barrel, it was bottled in January (day 11) of 2020, where it rests until the day of its labeling and subsequent consumption.

Serve in the environment of the 14th to 18th grades. Keep out of reach of the sun and at a temperature close to 20°. The bottle lying down or upside down.

ANALYSIS

Alcoholic grade: 13,73% Vol.

Total Acidity (TH+): 4,57 g/l

Volatile Acidity 0,50 g/l

Reducer Sugar: 1,90 g/l

Density: 0,991

Food suggestion: Roasts (Lechazo, Cochinillo), Oxtail, Cheeks, T-bone steak, Iberian secret, Iberian hors d'oeuvres, a good Churra sheep cheese.

Wine tasting: October 17, 2020 by Sommelier Gabriel García Agudo (Asoc. Sumilleres Aranda y Ribera).