



Linaje Garssea

TINTO 2018 5 months in oak

Wine:

Red wine from 2018 vintage.

Denomination of Origin:

Ribera del Duero

Vintage Qualification:

Very good (March 11th 2019)
(C.R.D.O.)

Variety:

100 % Red Tempranillo
(18-13 years old, trellised vine)

Vineyard:

Pago de la Terrañuela
(alluvial with drainage border).



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

Harvest:

Early October (10th to 16th). 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 process: Grape were selected in the vineyards and also now in the Winery. We kept the must contained for 3-4 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 time a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 12 days the temperature was controlled between 26 to 31 degrees. Pip extraction reaching 26% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered**.

Bottling: May 2019 (after 5 months in French and American Oak barrel).

TASTING NOTES

Colour: Well dressed, with plenty of color, clean, bright (good acidity, better than other years) with indigo details pronounced on the rim. High layer, good purple coloration (intense), perhaps excessive for young.

On the nose: Very intense wine character, but without blunting. Balance between touches of black fruit (blackberry, plum) and red (currant, cherry), with some spicy (white and black pepper). Fresh memories, this year more Atlantic, lighter, vegetable aromas and constancy of nutmeg, oak, cinnamon, vanilla and cocoa, well integrated (new or semi new barrel) maybe some candy for the toasting of the barrel.

In the mouth: Dry fruit forward, expressive, the blackberry tones return, and black plum, some black and red currant, the cherry hints, perhaps a soft tannin and a little less body than in previous years, without forgetting the fruit, enveloping, intense in half mouth, Alcohol well integrated and well compensated with the tannin. Oak barrel of first and second year.

It keeps fruit flavors for a long time.

Best served: Given its texture, we believe that it will keep its qualities for a few years. Its best stage 2019-2021.

Served between 15 to 18 degrees. Don't expose directly in the sun and keep at 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

Sugar: 1.90 g/l

Density: 0.995

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 May 21, 2019

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).