



Linaje Garsosa

RESERVA 2014

Wine:

Red wine from 2014 vintage

Denomination of Origin:

Ribera del Duero.

Vintage Qualification:

Very Good. Madrid 24/03/2015)

Variety:

20% Tinta del Pais (45 year old head trained vines)

80% Tempranillo (24 & 26 year old trellised vines)

Vineyards:

Pago de Valdecobos and Pago del Vagón (chalky and clay) rainfed.

Climate: A harsh winter, more normal than others, rainy, creating a good water reserve, rains in April and May. With a normal spring bloom. Fresh water in June and July and in August a bit of sun and bit of rain, sun and shade. Veraison occurred on time. In September we had a good summer sun. At the beginning of October and the grape harvest was in its way.

A grape tasting was on October 3rd giving us a nugget with brown tones, a grape that comes off well from the cluster and the cluster from the vine. Ripe grape pulp, homogeneous, and tinted on the sides by tannins and anthocyanin that come off quite easily. In the mouth the grape was sweet, low in acidity and with little or no astringency. Quality and health of the grapes in the vineyards, **Exceptional**.

Harvest: Middle of October (from 2 to 11). Hand-picked 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.

Wine process: We kept the must contained for 5 to 7 days (2 deposits) delaying the fermentation process and extracting colour from the anthocyanins (maceration). The wine was pumped over 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7-9 days and temperature was controlled between 27 to 29 degrees. Pip extraction reaching 24% using the destages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter.

Not filtered.

Bottling: Beginning of November of 2014 the wine was put into barrels 45% American oaks, 45% French oak and 10% Hungarian and Spanish oak. After 14 months ageing the wine was then bottled in January 11th 2016, and left to age until labeling and subsequent consumption.



TASTING NOTES

Colour: Intense, with a lot of natural coloring. Well defined high layer. Violet details of red cherry in the rim. Glycerin, clean, luminous and impressive vivacity for the barrel period.

On the nose: Powerful, also, in fruit aromas, crisp, very intense and fresh, blackberry and currant, plums, all in compote, flashes of oak (cinnamon, toffee, caramel, spices and leather), balsamic and vanilla background. Good balance with alcohol, combined.

On the palate: Forwarded, although dry, very fruity and powerful, with fresh and fruity tannin. Evolution without blunting. Franco in the mouth. Eternal at the end of the mouth.

Best served: Given its texture, we believe that it will keep its qualities for a few years. Its best stage 2018 to 2024.

Serve at 15-18 degrees.

Keep out of reach of the sun and at a temperature close to 20°. Bottle lying or tilted 45th.

ANALYSIS

Alcoholic Grade: 14.29 % Vol.

Acidity (TH+): 5.03 g/l

Volatil Acidity 0.60 g/l

Sugar: 1.21 g/l

Densidad: 0.994

Food pairing: Roasts, Stews, Pickled, Suckling Pig or baby Lambs (Lechazo), Red meats, Iberian, Pates, Zarzuelas and stews with fish.

Wine description prepared on October 1st, 2016 by Taster Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera) (UEC).