



# Linaje Garssea

## PRIVATE COLLECTION

### Wine:

Red Wine from 2009 Vintage

### Denomination of Origin:

Ribera del Duero.

### Vintage Qualification:

Excellent C.R.D.O.

### Variety:

20% Tinta del Pais (53 and 41 year old head trained vines)  
80% Tempranillo (20 and 22 year old, trellised vines).

### Vineyards:

Pago de Valdecobos (chalky and clay) Rainfed.

**Climate:** Very dry winter with extreme low temperature and frequent frosts. Spring temperature higher and lower rainfall than usual. Spring and summer water shortages. Rapid maturation of the grapes. The 2009 season stands out for the perfect healthy vineyard. Maturation occurred properly, after the summer, good daytime temperatures (warm) and very good insulation and lighting. Weather day and night difference (cooler nights). This weather system caused a potent Phenolic maturation, both anthocyanins and for tannins.

**Harvest:** Mid-October (4-12). 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 6 to 7 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wine was pumped 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 8 days where the temperature was controlled between 27 to 30 degrees. Pip extraction reaching 23% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

**Bottling:** In December 2009 the wine was put into barrels 45% American oaks, 45% French oak and 10% Hungarian and Spanish oak. After 15 months ageing the wine was then bottled in February 2011 and left to age until now.



## TASTING NOTES

**Colour:** Intense with plenty coloration. High density. Red cherry and violets hints on the rim. Pronounced glycering, clean, brilliant and impressive liveliness considering the oak ageing.

**On the nose:** Powerful fruit aromas, tastefully designed, very intense and fresh. Blackberries, currants and plums with oak hints (cinnamon, toffee, caramel and leather), vanilla balsamic backgrounds. Alcohol wellbalance.

**On the palate:** Maximum expression, bit dry, very fruity and powerful with fruity and fresh tannins. Good evolution with a smooth progression. Retains its taste for long time in the palate. A couple of months in the bottle and it will be better.

**Served** Served at 16 to 18 degrees. Keep away from direct sunlight and in a temperature of about 20 degrees with the bottle kept horizontal.

## ANALYSIS

**Alcoholic grade:** 13.39% Vol.

**Total Acidity (TH+):** 5.40 g/l

**Volatile Acidity** 0,56 g/l

**Sugar:** 1.30 g/l

**Density:** 0.994

**Food suggestion:** Roast lamb, grilled baby pig, red meats, Spanish smoked or cured sausage or hams. Stews

**Wine tasting:** done on the 18 of June 2012 by Gabriel Garcia Agudo. (Asoc. Sommelier Aranda & Ribera del Duero) (UEC)