

Garmón

2021

Alcohol 14.5 %.

Grape varieties 95% Tempranillo, 5% Cabernet Sauvignon.

Vineyards Between 30 and 100 years old in La Aguilera, Moradillo, Baños, Tubilla and Anguix in the province of Burgos; Valbuena and Olivares in Valladolid, with predominantly clay-calcareous and sandy-clay soils and yields of between 3,500 and 4,000 kg per ha.

Production Between 12 and 16 days of fermentation and maceration with native yeasts, daily pump-overs and temperatures of up to 28°C.

Ageing 22 months in French oak barrels.

Bottled September 2023.

Bottles produced 50,410 botellas y 1,129 magnums.

Vintage An outstanding vintage in terms of quality, marked by an uneven distribution of rainfall in the different seasons and by the heavy snowfall at the beginning of January, which left abundant water reserves in the soil. The end of spring brought storms that led to lower yields, as flowering did not take place in the best conditions. A hailstorm on 31 May reduced production in Moradillo by a third. During the summer the plants suffered a slowdown in their development due to the lack of water. The rainfall at the end of August and beginning of September, together with the day/night temperature contrasts and the subsequent dry and sunny weather, contributed to an impeccable end to the ripening process. Harvest began on 18 September and lasted three weeks. Firm and fresh wines, with a firm structure, suitable for long ageing.

Tasting notes Formidable nose with precise fruit and a measured ageing, balsamic background. Defined tannins, impeccable maturity. Fine and long.