

# Garmón

## 2018

**Alcohol** 14,5°

**Grape variety** 100% Tempranillo

**Vineyards** Between 30 and 100 years old in La Aguilera, Moradillo, Baños, Tubilla and Anguix with predominantly clay-calcareous and sandy-clay soils and yields of between 3,500 to 4,000 kg per ha.

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

**Ageing** 20 months in French oak barrels.

**Bottled** September 2020.

**Bottles produced** 50,120 bottles and 1,015 magnums.

**Vintage** Generous rainfall and with marked seasons. Winter was cold and challenging, with late frosts that did not harm the vines due to a slow vegetative development, as a result of prolonged low temperatures. Spring, rainy and cool, increased the vigour of the vineyard and required a greater thinning effort to control the yields in a vintage that was expected to be productive. At the end of June, the temperatures reached summer highs and the grapes reached perfect fruition. The good weather accompanied the end of the ripening and the harvest from September 27.

**Tasting notes** Aromatic density, pristine fruit and an earthy expression define a full, lively wine with a slender structure, perfect maturity, and melted tannins. The most complete vintage of the winery to date.