



# Linaje Garssea

## SELECTED HARVEST 2018

### Wine:

Red wine from 2016 vintage.

### Denomination of Origin:

Ribera del Duero.

### Vintage Qualification:

Very good

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

### Variety:

100% Tinta Tempranillo  
(25 years old, trellised).

### Vineyards:

Pago de la Terrañuela  
(alluvial with drainage border)  
Valdecobos "limestone  
calcareous (north orientation)



**Climatology:** 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 (6th to 11th). 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 4-6 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 11 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:** at the end of July (after having spent more 9 months in American (50%) and French (50%) barrels)

## TASTING NOTES

**Colour:** Well dressed, with plenty of color, clean, bright (good acidity) with purple details, indigo pronounced on the rim. Good color, perhaps too much, this is a wine for aging, timeless. The wine has evolved well in barrel.

**In 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 memories for a long time.

**Given its texture,** we believe that it will keep its qualities for a few years. Its best stage 2019-2025

**Serve** at 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:** 0.991

**Food Suggestions:** Stews, roasted, pickled, rice with meats and cured or smoked sausages or hams.

**Date of the tasting** May 21, 2019  
by Gabriel García Agudo (Assoc. Sommelier Aranda & Ribera del Duero).