

**Qualities and Characteristics of Linaje Garsea Roble 2.019**  
**5 month in oak barrel**

**Wine:** Red (100 % grape 2.019)

**Denomination of Origin:** Ribera del Duero

**Vintage Qualification:** Excellent (July 13<sup>th</sup> 2020) (C.R.D.O.)

**Varietal:** 100 % Red Tempranillo (8-13 year old) (trellised vine)

**Vineyard:** Pago de la Terrañuela (alluvial with drainage border).

**Climate:** A classic winter in Ribera de Duero, with some degree less than usual, the first frosts did not arrive until November, reaching -6 and -9.9° degrees on January 1st. In April a lot of rain, spring rains, allowing the correct budding until May. At the beginning of May (4 and 6) (12 and 13), the temperature was below 0 degrees (-1 and -2) that affected part of the vineyard, but the delay of the vine was sensational for the recovery and the new shoots (only 10% lost). The flowering was almost punctual at the end of April and until mid-May in Caleruega, slowly due to the temperature. In June, July and August the rains gave way to the sun, with temperatures up to 2 degrees above the historical ones, we include the classic hail storms, this year in June and July (3 and 13) that did not affect our dispersed vineyard. Without rain, the vine process accelerated due to the sun and the water stored in the subsoil. Enough rain fell on August 26, with almost 30 litters. The veraison took place from August 3 to 15, according to plots. August and September lots of sun and great thermal jumps day night from 27-31° to 9-12° at night, for the excellent ripening of the grapes. The month of October is favourable, maintaining daytime temperature, causing a slow and constant ripening, long as is customary in good harvests. September-October acted as 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, **Excellent**

**Vendimia:**

First week of October for the rose wine and from the 6<sup>th</sup> to the 12<sup>th</sup> for the red. 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 3-4 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 12 days the temperature was

controlled between 26 to 31 degrees. Pip extraction reaching 31% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

**Bottling:** May 2020 (after 5 months in French and American Oak barrel)

**Tasting Note:**

- **Colour:** Well dressed, with plenty of color, clean, bright (good acidity, better than other years) with indigo details pronounced on the rim. High layer, good purple coloration (intense), perhaps excessive for young.
- **In the 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 flavors for a long time.

Given its texture, we believe that it will keep its qualities for a few years. Its best stage 2019-2021

Serve 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

**Analytical:**

Alcoholic Grade **13,41** % Vol.

Total Acidity (TH +): 4.96 g / l Volatile acidity: 0.51 g / l

Residual Sugar: 1,90 g/l Density: 0,998

Sulphite 38 mg/l (14 mg/l)

**Wine pairing:** T-bone steak, Roasts, Stews with vegetables, Pickled, Pork. Rices with meat with a touch of citrus, Iberian meats.

Date of the tasting August 28, 2020

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera)