



## Anier Vendimia Seleccionada

**Type:** Selected Vines

**Variety:** Tempranillo

**Alcoholic content:** 14.5%

**Vintage:** 2010

**Bottle type:** Bourdeaux conical

**Bottle size:** 75 cl.

**Presentation:** 6 and 12 bottles carton. 6 bottles wooden box.

**Harvest:** Hand picked. Selected vintage.

**Vineyard:** 3,5 ha from estates in Atauta. Goblet-trained.

**Type of soil:** Chalky, limestone.

**Altitude:** 960 m.

**Vineyard age:** 90 years average age.

**Yield (kg/ha):** 2.500/3.000

The philosophy of Viñedos y Bodegas Gormaz is based exclusively in the respect to the typicity and personality marked by the terroir. The whole production and ageing processes are strictly ruled by these values with the aim of creating high quality wines. Its 1,285 acres of vineyard are divided in more than 1.000 small estates grouped in approximately 70 parajes (wine growing areas) located at an altitude between 2,800 and 3,200 feet, forming a great variety of microclimates, orientations and types of soil. It is one of the longest-lived areas of the country, with 70% of its vineyards over 80 years old. Founded in 1972, it was one of the 12 wineries that founded the D.O. Ribera del Duero.

### Vintage Description:

It was a rainy winter. The spring, though mild in temperature, recorded abundant rainfall during the flowering period, resulted a fruit set failure causing a decrease of production compared to the previous vintage. More rainfall at the end of September and some frost caused that the harvest was made in advance, with an unfinished phenolic maturation in some cases, though this was not the case of Anier, for which we selected estates from Atauta township (located at south of San Esteban de Gormaz) oriented from NE to SW, whose grapes from vines almost centennial entered our winery in excellent ripening conditions. The Ribera del Duero Council qualified this vintage as "Excellent".

### Winemaking:

Selected vintage after a careful hand picked harvest from the oldest vineyards and lower yield. Previous to the fermentation the grapes are macerated for 3 days at a temperature of 4- 6°C in order to get the full extraction of aromas. Fermentation at a controlled temperature of 28°C for 10 days. After the fermentation process the wine is macerated for 2 weeks in order to complete the extraction of the polyphenols. After the malolactic fermentation done in new French Oak barrels, the wine is aged in French Oak barrels (80%) and American (20%), new (80%) and first use for 14 months, being then rounded in the bottle for at least 12 months. Limited edition of 11,646 bottles.

### Tasting:

**Colour:** Bright and intense cherry red color.

**Nose:** Great aromatic complexity highlighting the presence of ripe fruit and mineral essences. The oak used for the ageing it is perfectly integrated in the wine.

**Palate:** Pleasant, velvety and balsamic ripe red fruit feeling along with elegant ripe tannins that are rounded and perfectly integrated. Flavourful finish and nice long aftertaste.

**Recommended with:** Grilled meats, roasted meats and mature and semi-mature cheeses.

**Serving Temperature:** 16°C-18°C

### Recent awards and mentions:



94 POINTS Peñín Guide 2014. Vintage 2010. (SPAIN)



91 POINTS Stephen Tanzer, "International Wine Cellar". Vintage 2010 (USA)



GOLD MEDAL Mundus Vini 2013. Vintage 2010.(GERMANY)

