



Bin No:
1370

Wine: ***Barrica, Bodegas del Linaje Garsea
Ribera del Duero 2015 Vt***

Country: *Spain*

Region: *Castilla - León*

Producer: *Bodegas Linaje Garsea*

Vintage: *2015 Vt*

Colour: *Red*
Grape Variety: *100% Tinta del Pais (Tempranillo)*
Status: *Still, Contains Sulphides*

Light/Full *C (A is light, E is full-bodied)*
abv: *14.0% - bottle size: 70cl*



Tasting Note

Very intensive aroma of black fruits, cinnamon and vanilla. Maximum fruit expression on the palate of blackberry, currants and plums.

Winery information

Bodegas y Viñedos del Linaje Garsea is a family-owned winery founded by Gabriel Garcia Martinez who used his knowledge and wine making skills to set up the company two generations ago. The new winery was built in 2003 3km from Aranda and is run by Gabriel Garcia Perez. Care for the vines and respect for nature are central to the family philosophy.

Winemaking

Maceration lasted for approximately four to five days before the fermentation process began. The wines were pumped over three times per day, in order to break the cap and extract the richest colour possible. The alcoholic fermentation lasted for 17 days, at controlled temperatures of between 27 to 29°C. Only the first must was used, which then went through a natural malolactic fermentation. The wine was clarified using albumin and was not filtered.

Matured in barrels (45% American oaks, 45% French oak and 10% Hungarian oak) for 15 months.

Vineyard:

The Tinta Del Pais (a local synonym for Tempranillo) vines are old bush vines, varying between 43 and 55 years old, while the Tempranillo vines are trellised and have an average age of 23 years. The soils are predominantly clay and limestone, which are rich in iron and potassium.

Food Recommendation

A versatile red that accompanies robust flavours such as hearty stews, roasted meats, smoked sausages or cured hams.

