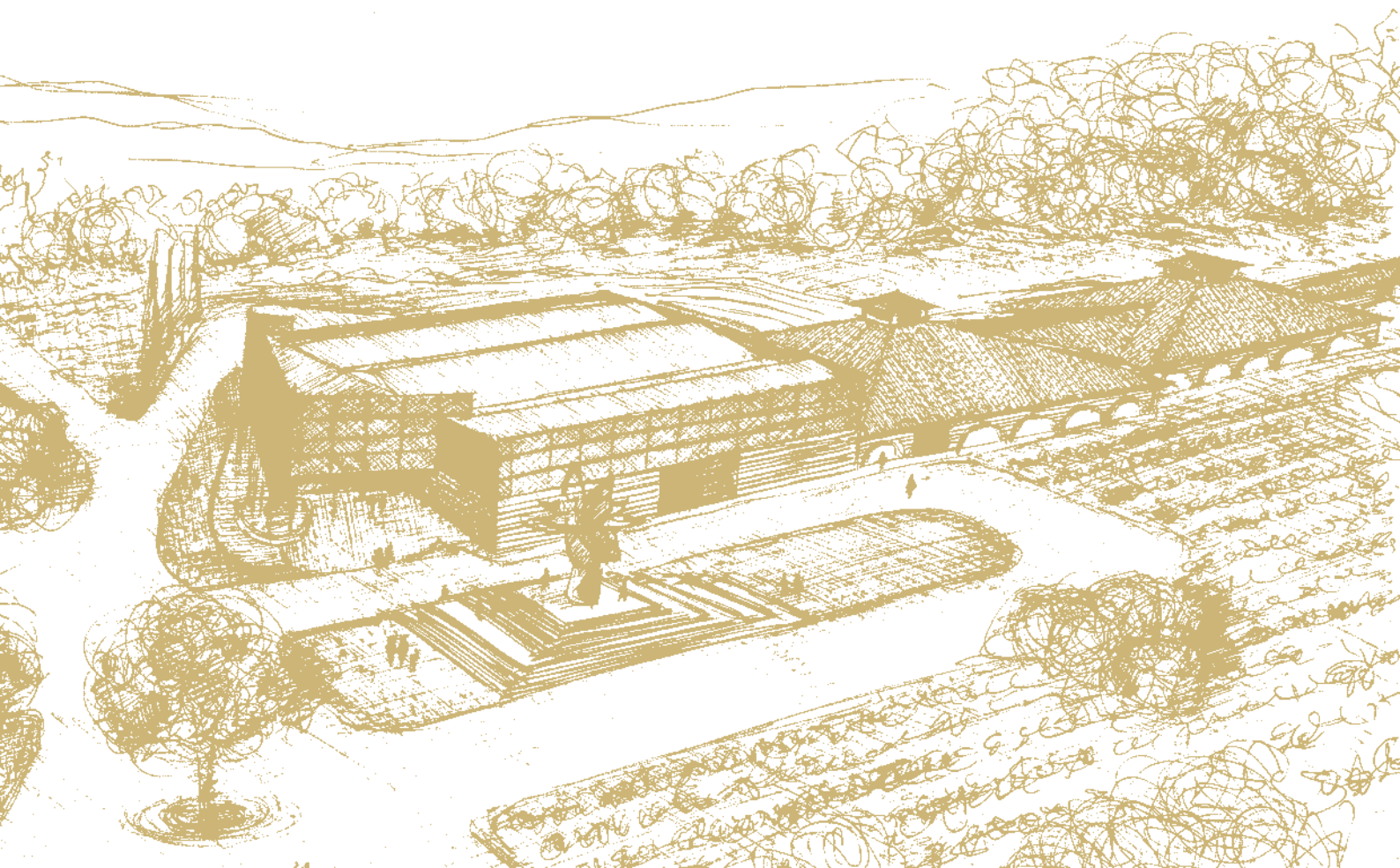




GARMENDIA

BODEGAS Y VIÑEDOS

Wine of Organic Farming Grapes





White 2008

TECHNICAL SHEET

GRAPE VARIETIES: Verdejo y Viura.

ALCOHOL: 12,5% vol.

PRODUCTION IN BOTTLES: 20.000 botellas de 0,75 litros.

APPELLATION: «Vino de la Tierra de Castilla y León», Agricultura Ecológica.

ELABORATION

SELECTING THE HARVEST: the harvest is examined manually on a selection table, bunch by bunch, to eliminate leaves, damaged or green grapes, etc.

MACERATION: the destalked grapes are placed in a macerator, where they are in contact with the must for a few hours at low temperature (8-10°C) in order to extract maximum flavour. For white wines, this takes around 5 hours.

FERMENTATION AT CONTROLLED TEMPERATURE: the free running and the pressed must are each placed in the fermentation vats, which have refrigeration systems to control the temperature at which fermentation takes place, keeping it around 15°C.

TASTING NOTES

APPEARANCE: Lemon coloured with greenish glints, clean, bright and transparent.

AROMA: Intense, clean, well defined, with flowery and fresh fruit aromas, citrus, fennel and aniseed.

IN MOUTH: In mouth sensation of fresh fruits and flowers. Well balanced acidity, finishes with hints of pears and melons. Sweet, full and long on the palate.

SERVING TEMPERATURE

Temperature between 8°C and 10°C.



Wine of Organic Farming Grapes



Rosé 2008

TECHNICAL SHEET

GRAPE VARIETY: Garnacha y Tempranillo.

ALCOHOL: 13,5% vol.

PRODUCTION IN BOTTLES: 10.000 botellas de 0,75 litros.

APPELLATION: «Vino de la Tierra de Castilla y León», Agricultura Ecológica.

ELABORATION

SELECTING THE HARVEST: the harvest is examined manually on a selection table, bunch by bunch, to eliminate leaves, damaged or green grapes, etc.

MACERATION: the destalked grapes are placed in a macerator, where they are in contact with the must for a few hours at low temperature (8-10°C) in order to extract maximum flavour. For rosé wines, this takes around to 12 hours.

FERMENTATION AT CONTROLLED TEMPERATURE: the free running and the pressed must are each placed in the fermentation vats, which have refrigeration systems to control the temperature at which fermentation takes place, keeping it around 16° C.

TASTING NOTES

APPEARANCE: Clean and bright raspberry pink with hints of violet.

AROMA: Intense aromas of acidic red fruits, raspberries.

IN MOUTH: Light mouthfeel with hints of red fruits. Slightly acidic finish with refreshing hints of citrus fruits and good length.

CONSERVATION

Temperatura between 8°C y 10°C.



Wine of Organic Farming Grapes



Young Red 2008

TECNICAL SHEET

GRAPE VARIETY: Tempranillo

ALCOHOL: 13% vol.

PRODUCTION IN BOTTLES: 8.000 botellas de 0,75 litros.

APPELLATION: «Vino de la Tierra de Castilla y León», Agricultura Ecológica.

ELABORATION

SELECTING THE HARVEST: as for the whites and rosés, all grapes are hand selected.

FERMENTATION: the whole grapes, including the stalks, are placed in the fermentation vats, where they stay for around 10-15 days at a controlled temperature of 18-20°C. This is the well-known Carbonic Maceration process, from which wines of intense colour and flavour are obtained, but which are also low in tannins and therefore suitable for drinking while still young. Gentle over pumping is carried out daily during fermentation to mix colouring and flavouring material with the must and juice.

TASTING NOTES

APPEARANCE: High intensity colour, purple-red with very marked bluish tones.

AROMA: Intense and characteristic aroma of these types of carbonic macerations. Overt impregnation of acidic red fruits (strawberries and raspberries) mixed with tropical hints of banana. Finishes with typical Tempranillo liquorice aromas

IN MOUTH: In mouth feel the same as nose, with balanced and continual sense in both. Easy to drink and with well defined, clean and noble flavours.

CONSERVATION

Temperatura between 8°C y 10°C.



Wine of Organic Farming Grapes



Oak Aged Red 2004

TECHNICAL SHEET

GRAPE VARIETIES: Tempranillo, Graciano y Garnacha.

ALCOHOL: 13,5% vol.

PRODUCTION: 80.000 botellas de 0,75 litros y 600 botellas Magnum.

APPELLATION: «Vino de la Tierra de Castilla y León», Agricultura Ecológica.

ELABORATION

SELECTING THE HARVEST: all the grapes are selected manually and sorted by variety and plot.

FERMENTATION: the mash formed by the destalked grapes and the must is placed in the fermentation vats, where it stays for around 20-25 days at a controlled temperature of 22-24°C. Gentle over pumping is carried out daily during fermentation to mix colouring and flavouring material with the must and juice. Over pumping is continued during the rest of the process inside the vats in order to keep the skins healthy.

AGEING: the wine is transferred to 225-litre French and American oak casks, where it stays for a period of between 12 and 18 months.

TASTING NOTES

APPEARANCE: High intensity cherry red with bluish tones.

AROMA: Coffee, vanilla and ripe red fruit aromas with hints of liquorice.

IN MOUTH: Good mouthfeel, with hints of vanilla and ripe red fruits. Sweet coconut and liquorice flavours. Lingering, full and well balanced palate that urges another sip.

CONSERVATION

Temperature between 14°C y 16°C.



Wine of Organic Farming Grapes



Selección Red 2004

TECHNICAL SHEET

GRAPE VARIETIES: Tempranillo y Merlot

ALCOHOL: 14% vol.

PRODUCTION: 19.000 botellas de 0,75 litros y 400 botellas Magnum.

APPELLATION: «Vino de la Tierra de Castilla y León», Agricultura Ecológica.

ELABORATION

SELECTING THE HARVEST: before harvesting starts, we choose the plots where the grapes for making this wine are to be picked. By monitoring ripeness, we choose the grapes that are suitable for this type of wine for their winemaking potential, size, taste, etc. After harvesting, all the grapes are selected manually and sorted by variety and plot.

FERMENTATION: the mash formed by the destalked grapes and the must is placed in the fermentation vats, where it stays for around 28 days at a controlled temperature of 22-26°C. As with the Crianza Reds, the over pumping process is fully automated.

MALOLACTIC FERMENTATION: after alcoholic fermentation and maceration, only the best free running wine (what drains out of the vat without being pressed) is decanted by gravity, without pumping, to new French oak casks, where malolactic fermentation takes place with daily batonage.

AGEING: the wine is decanted into French oak casks, where it stays for a period of 24 months.

TASTING NOTES

APPEARANCE: Intense red colour with bluish hints that show it is a young wine. Intense colour and with slow legs that indicate a great structure.

AROMA: Very intense and full aromas and nuances. Concentrated fragrances of minerals, smokey and delicate toasted hints. Ripe fruit, compote and blackberry jam. Very spicy, balsamic and with finishing aromas of cocoa and liquorice. The nose is complex, elegant and delicate in sensations.

IN MOUTH: Powerful and full mouthfeel. A wine with a strong personality due to its wide spectrum of sensations: ripe red fruits, compote and liquorice. Toasted and coffee hints. Deep mineral sensations. But more than anything is a structured wine with a very full mouthfeel and body. If we savour it with care it proves to be lingering and very elegant.

CONSERVATION

Temperature between 14 °C y 16 °C.



Wine of Organic Farming Grapes