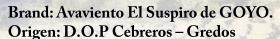


El Suspiro de GOYO 2017



Winemaker: Nietos Señora María & Daniel V. Ramos

Limited production of 499 bottles.

ANALYSIS

Alcohol content: 15,5 % Total acidity: 4,99 g/l

pH: 3,43

Volatile acidity: 0,72 g/l

Filtration: not filtered nor fined. Pairing: suitable for grilled meats. Serving temperature: 14°C

VITICULTURE

Variety: 100% Garnacha tinta. Age: old vines of 50 years old.

Terrain: Located on top of a hill, its soils come from erosion

They are composed of sand and granite. A little depth mother rock emerges composed of granite and shales of heavy minerals that are what give it the differentiating character.

Surrounding of nature and with difficult access, the vegetation that surrounds it is the Mediterranean low mountain with predominance of rockrose, lavander, thyme and rosemay.

Orientation: north / northeast face.

Altitude: 900 meters.

ENOLOGY

Harvest: September, 2017

Manual collection and 1st selection in small boxes, it arrives at the winery with a manual second selection on a sorting table.

Alcoholic Fermentation developed for 27 days at 27°C.

100% destemmed and crushed grape.

Maceration with skins in stainless steel tanks.

Malolactic fermentation:

Discover and preserve with lees in used French oak barrel for 13 months.

TASTING NOTE

Red rubi colour of mid intensity and garnet core.

It has a quite intense and complex aroma, where you can find aromas of very ripe fruit (cherry jam), orange, bush herbs, cacao, spices (clove and black pepper), forest undergrowth,....

It shows a very elegant mouth feel, with great structure and minerality. In mouth it shows lots of fruit, reproducing the aromas shown in the nose with balsamic and minerals.

Long and persistant.









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PACKAGING

Standard Bottle

- Bottle volume (ml): 750
- Weight bottle (gr): 395
- Height bottle (cm): 29,6
- Bottles/case: 6
- Case measure:
 - 30,5x 24,8x 17 cm -
- Case weight (Kg): 6,9
- Cases/Palet: 105

