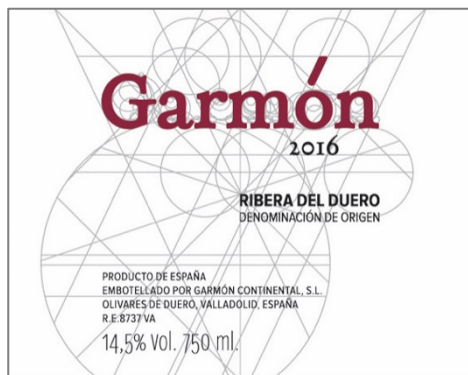


Garmon 2016 (Red Wine)



With Garmon Continental the García family completes their particular trilogy of wines and wineries in the Douro Valley -Mauro (Tudela de Duero) and San Román (Toro) - with an exciting and exclusive family project based on the vineyard, with Tempranillo or Tinto Fino as the main protagonist. Strictly limited production, never to exceed 6,600 cases per annum.

Appellation	Ribera del Duero D.O.
Grapes	100% Tinto Fino
Altitude / Soil	900 meters / Calcareous/clay and sandy/clay soils
Farming Methods	Practicing organic
Harvest	Hand harvest at low yields of 3-4000 kg/Ha.
Production	Fermented with native microbes in stainless steel tanks
Aging	Aged 16 months in French oak barrels, 50% new
UPC / SCC / Pack	8 437016 072011 // 6

Reviews:

“Mariano García’s brilliant project gets its fruit from four different villages with altitudes up to 1,000 metres. This scented, deeply coloured cuvée is floral, fresh and poised, with gratifying freshness and potential. 2022-35.” **96 points** *Tim Atkin MW*; Ribera del Duero Top 100 2018 – November 2018

“Cropped from a cooler year, the 2016 Garmón is fresher, cooler and juicier, with elegant and polished tannins. The process is similar every year, and the differences are mostly due to vintage variations, but in this vintage, they used a higher percentage of used barriques for the élevage (50/50 new and used). 2016 is fresher, more elegant and a little lighter. It has a medium to full body and some grainy tannins. Give it a little more time before you pull the cork. 50,000 bottles produced. It was bottled in June 2018.” **93 points** *The Wine Advocate*; Issue #238 – August 2018

“A polished texture carries focused flavors of black cherry, licorice, tar and mineral in this solid red. Sleek and crisp, this shows good definition. Drink now through 2028. 4,215 cases made, 350 cases imported. –TM” **92 points** *Wine Spectator*; June 30, 2019 Issue

