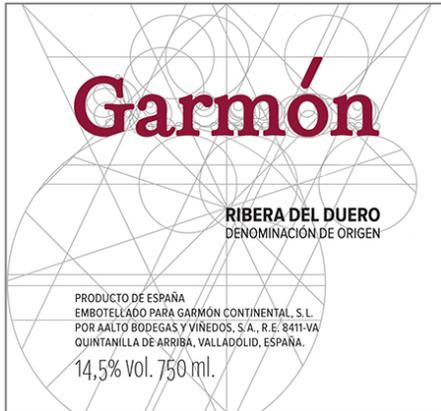


Garmon 2017 (Red Wine)



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	Organic methods; Vegan
Harvest	Hand harvested
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 / 18437014707301 / 6

Reviews:

“Very much a blend of villages, Mariano García's remarkable wine uses fruit from four different areas, with altitudes of up to 1,000 metres. Subtle, floral and energetic, with finely judged oak, judiciously worked tannins, savoury, dark berry fruit, plenty of colour and considerable ageing potential. Firmly established as one of Ribera's best cuvées. 2023-30” **96 points** *Tim Atkin MW*; Ribera del Duero Top 100 – November 2019

“The 2017 Garmón was the first vintage fermented in their own winery, and the wine went through malolactic and an élevage of 18 months in barrique, but they increased the percentage of used barrels. The fruit is very clean and a mixture of red and black, and the tannins are soft, a bit grainy, with integrated oak. Like many of the 2017s from the family, the wine shows really well; they did a good job in a very challenging year. 50,000 bottles produced. It was bottled in June 2019. *They used more grapes from Moradillo and other villages where frost didn't reach. The result is that the 2017s keep the balance and poise and were even able to keep the volume.*” **93 points** *The Wine Advocate*; December 2019

