

Garmon 2021 (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 Size	8 437016 072011 / 18437014707301 / 6

Reviews:

“For the first time, the 2021 Garmón contains 5% Cabernet Sauvignon in the blend with Tempranillo from different villages and zones within Ribera del Duero. They work small plots of old vines and old clones that have a longer cycle. The grapes ferment from 12 to 16 days with indigenous yeasts, and the wine matured in French oak barrels for 22 months. Despite the high altitude of the majority of vineyards here, the wine feels riper than the 2021s from Mauro, and the oak is more evident in the nose. It’s spicy, toasty and smoky, with a medium to full-bodied palate with abundant, slightly dusty tannins. Wait a bit to pull the cork, and enjoy with hearty, powerful food. 50,000 bottles produced. It was bottled in September 2023. 2025 - 2033.”

94 points The Wine Advocate; Luis Gutierrez - Issue June 2024

“The 2021 Garmón is primarily Tempranillo with a 5% dash of Cabernet Sauvignon from Ribera del Duero, aged for 20 months in French oak barrels. A dark garnet-red in hue. The nose presents notes of cherry, plum and hints of violet, along with black tea and subtle ashy undertones. Dry and relatively rich, the juicy, chalky palate leads to a long-lasting, flavorful finish. This is a Ribera del Duero wine that drew inspiration from Bordeaux.” **94 points Vinous Media;** Joaquín Hidalgo, November 2023

