



# Ermita de San Lorenzo

## GRAN RESERVA



VINEYARD LOCATION

**Origin** D.O. Campo de Borja (Aragón, North-Eastern Spain).

**Vineyards** The oldest vines were planted by Señor Ruberte in 1958 at a density of around 2,000 vines per hectare. Situated at altitude in the foothills of the Moncayo Mountain, our vineyard benefits from a unique micro-climate with long, hot summers and fiercely cold and dry winters; conditions in which the native grapes of D.O. Campo de Borja have evolved to flourish.

**Grapes** 60% Garnacha / 40% Cabernet Sauvignon

**Soils** Unusually dry, limestone soils with some clay, producing Borja's characteristically small, bush-like vines.

**Winemaking** The wine of our oldest Garnacha vineyard was blended with that of our Cabernet Sauvignon vineyard, which lies slightly higher up on the slopes of the Moncayo foothills. All our grapes were hand-picked in the latter half of October and placed on the sorting table where Pamela Geddes and Susana Ruberte selected the finest grapes for Ermita de San Lorenzo. The musts from the first pressing of the grapes were fermented slowly at a low temperature in stainless steel tanks, allowing us to preserve and develop the natural fruit-driven vibrancy of our local grapes. After blending, the young wine was placed in 225 litre French oak barrels where the ageing process began.

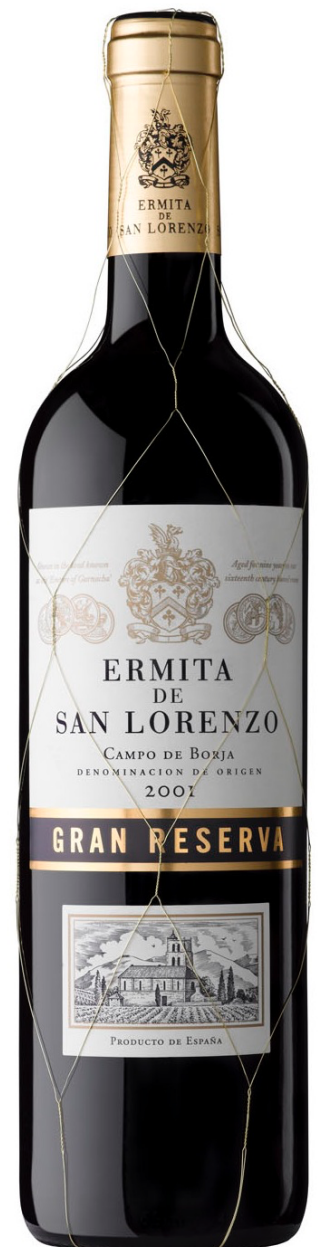
**Technical Info** Alc. by Vol: 14.5%      Total Acidity: 5.9 g/l.      Total Sugars: <2.0 g/l

**Ageing** Our 500-year-old ageing cellar was cut deep into the mountain by our ancestors and it now houses the French and American oak barrels used to age Ermita de San Lorenzo Gran Reserva. The wine was aged in 225L French oak casks for 36 months before being bottled to continue the ageing process. After bottling, the wine was laid down prior to market release.

**Ageing Potential** If stored suitably, the wine should benefit from a further 2-5 years.

**Tasting Notes & Food Matching** Cherry red in colour with some more russet tones. On the nose, there are notes of fresh spice with rich, ripe forest fruit aromas, which are underpinned, by a smooth and toasty oakiness that has been imparted by the oak barrels. In the mouth, the wine is silken in texture, round and well-structured. The tannins are soft and well balanced with the acidity. The aftertaste is long and pleasant. Excellent with red meats, such as beef and venison. Also great with mature cheeses, richly flavoured stews and Spanish charcuterie.

**Pamela's guide** "Our Gran Reserva is ready to be enjoyed now and will soften with age over next few years. I serve it at room temperature (around 18°C) with fine food and good friends"



*Pamela A Geddes*

Pamela Geddes, Winemaker