

Gran Sello

I.G.P. Castilla

Coleccion GST 2019

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 737 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

The harvest

The edaphoclimatic conditions that conditioned the production of the 2019 harvest was dominated by the warm and dry nature of the agricultural year. Spring came with a rainy and cold April. However, the abundant rainfall was not enough to bring the water content of the soil to standard levels for plant development. This issue generated a lower rate of growth and limited berry size, with a consequent loss of production. The development of the vineyard was marked by stressful cultivation conditions, which caused low vegetative development and a reduced harvest. However, the vine had a good capacity for self-regulation despite such adverse conditions, the aspect of the vineyard in the ripening season called attention to how it kept the cycle active and the ripening rate was stable and contained.

Vinification

The grapes are received and inspected upon arrival at the winemaking cellar and were pre-macerated for 24 hours. Afterwards, they are de-stemmed and crushed. Fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature, after which they are emptied and the skins pressed. The next step is the malolactic fermentation.

The ageing

Following fermentation, the wine was aged in American and French oak for twelve months, in a medium-high humidity cellar and at temperatures between 13-16° C before bottling, it remains six months minimum in the bottle before release.

Tasting notes

Colour: Intense, deep and elegant dark cherry-red colour.

Nose: Intense and complex aroma with hints of ripe fruits, sweet spices and balsamic notes.

Palate: Round, warm, with toasted nuances and pleasant tannins. Well balanced with a persistent and elegant finish.

Food pairing: Roasted lamb and beef, stews, charcuterie and cured cheeses, such as Manchego and Roquefort.

ARAEX
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GRAN SELLO



Technical data

Varietals	34% Garnacha 33% Tempranillo, 33% Syrah.
Vine Age	More than 20 years on average.
Fermentation Temperature	26°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak.
Barrel Age	3 Years
Time in Barrel	12 Months.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,37 g/L
pH	3,9
SO2 free (mg/l)	98 mg/L
Total Sulphites (mg/L)	76
Residual sugar (gr/l)	10,2
Suggested serving temperature	16-18°C
Winemaker	Daniel Lorenzo.