

Gran Sello

I.G.P. Castilla

Coleccion GST 2020

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 757 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

Harvest with a markedly warm character, the Toledo vineyards enjoyed optimal conditions achieving a balance between their vegetative and productive development. A rainy, warm autumn allowed an accumulation of abundant reserves to generate early and vigorous budding favoured by good spring conditions (rain, mild temperatures and the absence of frosts) and which forced intense work in the vineyard to obtain good quality. Harvest started August 19th with the international varieties and ended on October 19th with the indigenous ones. Yields were higher than last year but in line with the historical average for the area. Quality has been ensured due to the smaller size of the berries (thicker skins and less pulp) and a concentration of phenolic and aromatic compounds. The result are wines with less alcohol but similar acidity to previous years.

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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Spanish Fine Wines

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.