

Gran Sello

I.G.P. Castilla

Tempranillo Garnacha 2023

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

The 2023 vintage will be remembered for the irregularity in the distribution of rainfall since, although the total volume is close to normal values, its seasonal distribution has been quite irregular. The warm nature of the autumn-winter generated a deficit of cold hours. The January-April period was very hot and extremely dry and advanced the phenological phases of all crops. Sprouting took place during the month of April with the soils completely dry. The agony ended at the beginning of June when the clouds were generous, releasing large quantities of water that allowed the soil to recover the level of humidity to complete the cycle. The harvest began on September 10 with the Moscatel de Grano Menudo variety and ended on October 9 with Tempranillo. The maturation occurred very quickly in international varieties and more slowly in the native ones. In summary, we have a vintage of low production, with wines with a high alcohol content, moderate acidity and high phenolic content. All of them are important factors to convert them into wines suitable for long storage periods.

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 malolactic fermentation before finally being filtered and bottled.

Tasting notes

Colour: Clean and bright, cherry-red colour with medium depth and violet tints on the rim.

Nose: Aromas of ripe blueberry and blackberry, together with a pleasant touch of caramel and spice.

Palate: Refreshing and light in the mouth, with well-balanced acidity and flavours of red berries.

Food pairing: Roasted or barbecued meats, all types of pasta with sauce, and semi-cured cheeses. Perfect for tapas.

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GRAN SELLO



Technical data

Varietals	70% Tempranillo, 30% Garnacha.
Vine Age	More than 20 years on average.
Fermentation Temperature	26°C
Fermentation & Maceration Period	8 Days
Barrel Age	2-3 Years
Time in Barrel	Around 2-3 months
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,3g/L
pH	3,5
SO2 free (mg/l)	68mg/L
Suggested serving temperature	16-18°C
Winemaker	Daniel Lorenzo.