

Gran Sello

I.G.P. Castilla

ARAEX
Grands
Spanish Fine Wines

Tempranillo Syrah 2022

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 main meteorological characteristics of this harvest have been the intense heat and the extreme drought that have occurred since mid-May. The summer has been the hottest since there are records, with successive heat waves and a total absence of rain, which has made the vine suffer in an extreme way in order to complete its annual cycle. The state of health has been impeccable. However, the effects of heat and drought have been felt on quality since there were hardly any resources to achieve an acceptable maturation. Yields have been reduced compared to a normal year. In short, this is a vintage with low production, moderate alcohol content and low acidity, facts that will limit the wine's aging capacity. A vintage where, in general, young people and short aging will probably be the best options.

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 the tanks are emptied and the skins pressed. The next step is malolactic fermentation before finally being filtered, aged and bottled.

The ageing

Following fermentation, the wine is aged in 80 percent American and 20 percent French oak for 3 months at temperatures between 13-16° C. The barrel-ageing is followed by another four months in the bottle.

Tasting notes

Colour: Intense, brilliant and clean ruby-red colour.

Nose: Intense and complex aroma with hints of ripe fruits, plums and savoury notes including toasted nuts.

Palate: Round, warm red fruit, very well balanced with the oak and a persistent finish.

Food pairing: Roasts, grilled meats, stews, vegetables and medium and strong cheeses.



GRAN SELLO

Technical data

Varietals	65% Tempranillo, 35% Syrah.
Vine Age	More than 20 years on average.
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak.
Barrel Age	2-3 Years
Time in Barrel	3 Months.
Time in Bottle	Minimum 5 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,9g/L
pH	3.52
SO2 free (mg/l)	110mg/L
Suggested serving temperature	16-18°C
Winemaker	Daniel Lorenzo