

El Vinculo, Paraje de La Golosa, Gran Reserva, La Mancha, Spain, Red, 150cl



Made with grapes from Pago de la Golosa—a 90-year old vineyard—this wine from La Mancha is the only wine from El Vínculo that is aged in French oak barrels.

Rating: Not Rated Yet

Price

85,50 €

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Description

EL VÍNCULO PARAJE DE LA GOLOSA GRAN RESERVA 2004

Made with grapes from Pago de la Golosa—a 90-year old vineyard—this wine from La Mancha is the only wine from El Vínculo that is aged in French oak barrels.

ALCOHOL CONTENT: 14%

VARIETY: 100% Tempranillo

TASTING NOTES

LOOK: Ruby red colour, with violet-hued reflections

SMELL: On the nose, it has a powerful bouquet: floral, smoky, slightly balsamic and mineral, with hints of black cherry jam, plums and candied

blackberries.

TASTE: On the palate, it is dense, structured and balanced with just the right touch of acidity that gives it freshness and elegance. Its aftertaste is defined by intense fruity notes, long and persistent smoky notes, a spicy finish and a subtle touch of bitter chocolate.

SERVING TEMPERATURE: 14 °C.

CONSUMPTION: Ready for drinking, it will continue to develop in the bottle. Decant 30 minutes before serving to oxygenate. It may contain sediments as it has not undergone any filtration process to get a more natural wine; these do not affect the quality of the wine.

PAIRINGS: Roasted lamb, chuletillas al sarmiento (grilled lamb chops), suckling pig and hard cheeses.

VINEYARD AND PRODUCTION

Pago de la Golosa.

DESCRIPTION: Located at an altitude between 750 and 650 metres on semi-flat terrain running downward from north to south, facing south.

AGE: Average of 90 years.

SOIL: A mix of sand and clay throughout the land.

CLIMATE: Manual harvest. 2004 was a perfect year for the vineyard in almost every region, particularly in Campo de Criptana. After a remarkably rainy autumn, the vineyard began its cycle with enough water in the root area. March and May were especially good in the area, with large amounts of rainfall that served as nourishment during a counterbalanced, dry summer with some intermittent rain and average temperatures. The quality of that year—2004—was especially striking for wines.

AGEING: Aged 24 months in French oak barrels and 36 months in the bottle.