

Gorvia Tinto



Gorvia Red is a single vineyard wine made by Bodegas Quinta da Muradella in the DO region of Monterrei. Just above the border of Portugal in northwest Spain, Monterrei is part of an area whose rich geology was once prized by the Romans for mining, notably gold. Ancient findings have confirmed that the Romans are responsible for another of the area's treasures, vineyards. Winemaker and proprietor Jose Luis Mateo coined the vineyard name, "Gorvia." The philosophy behind Gorvia is to produce a vino de finca (single vineyard wine) from the northwest side of the region, in the Pazos de Monterrei subzone, from grape varieties planted during the region's third historic period in the 1980s. All grapes are certified organic and the viticulture is biodynamic. Gorvia Tinto is made from Mencía, Caiño Redondo and Bastardo. Jose Luis has done relentless work recuperating old vineyards and their efforts have shown the quality potential of the region's grapes. Their wines have earned accolades from The Wine Advocate and Guia Peñin.

WHAT MAKES THIS WINE UNIQUE?: Estate owned grapes, biodynamic viticulture. This wine speaks the language of this terroir in a balanced and elegant fashion.

RATING HISTORY: 2016 94WA; 2015 94 W&S, 93WA; 2012 94+WA; 2010 95W&S - "100 Best Wine of the 2015"

GRAPE: 90% Mencia, 5% Bastardo, 5% Caiño Redondo. Organically grown (certified) vines planted in 1987. Tended in decomposed slate and clay soil at 420 meters (1,378 ft.) elevation.

PAIRING SUGGESTIONS: A great match for this wine would be roast duck with blackberry or wild cherry sauce, veal sausage with apples, or roast chicken with wild herbs. This wine also has the "cut" and structure to pair well with the caramelized flavors of grilled lamb or beef skewers.

VINIFICATION AND AGING: There is a cool pre-fermentation maceration to increase the wine's rich flavors and fullness on the palate followed by a long fermentation at cool temperatures in stainless steel tanks. Then, the wine undergoes an extended maceration for 30 days to extract optimal phenolics before going into barrel. No filtration or clarification is utilized to retain the integrity of the wine's aromas and flavors. The wine is aged for 14 months in 228-liter French oak barrels that are 1-2 years old, and 10 months in bottle before release.

PRODUCTION: 145 cases (6 pack)

LOCATION, SOIL, CLIMATE: The winery's vineyards are located in Zone 1, towards the interior of Galicia, close to the Portuguese border. The Gorvia vineyard is 1.2 hectares (3 acres) at 420 meters (1,378 ft.) elevation, within the northern district of Pazos de Monterrei on the west side of the Tamega River. The soils are red clay and slate stone, situated on a medium slope with a 3% gradient and southern exposure. The climate is Atlantic with a Continental influence. Monterrei is one of the Galician appellations furthest from the Atlantic Ocean. This inland Continental setting brings a drier and warmer climate than western Galician regions. Here, there's an average 23 inches of yearly rainfall while closer to the water in Rias Baixas, the average is 93 inches.

TASTING NOTES The grapes fermented with indigenous yeasts in an open wood vat, 25% full clusters and 25% whole berries and aged in different-sized oak vessels and stainless steel. It has a very perfumed nose with notes of wild strawberries, flowers and an earthy sensation. The medium-bodied palate shows astonishing balance, lightness, restraint and power, with very fine tannins and penetrating flavors framing the ending. It finishes long with a spicy and earthy note towards the finish. Superb Atlantic red with a Burgundian accent.

ALCOHOL CONTENT: 2011: 13.5% / 2015: 13% **UPC CODE:** 810411014028



Jose Luis Mateo