

GOTIM BRU

Balanced and elegant

Balance is what defines Gotim Bru. The winery's flagship product, this avant-garde classic is as young and informal as it is distinguished with its own heritage. It's an expressive and elegant wine that distils history and recalls the freshness of the continental climate where it's grown. After many years in the market, it is considered the finest example of the DO capacities.

Type of wine: Fine, vintage wine aged in oak, balanced and elegant.

Varieties: Grenache, Tempranillo, Syrah and Cabernet Sauvignon.

Origin of the grape: Vineyards in the Lleida regions of La Noguera, L'Urgell, La Segarra and the mountains of Les Garrigues.

Type of soil: With clay and silt with intercalations of conglomerate sandstones, limestone and varying amounts of gravel.

Altitude of the vineyards: Between 250 and 700 metres.

Agriculture: Sustainable (part of the Sustainability Programme of the Costers del Segre DO).

Production: No added sulphur during the vinification process until malolactic fermentation. Short maceration with little extraction. Fermentation between 22 and 26°C. Periodic remontage.

Aging: Approximately 8 months in 225-litre American and French oak barrels.

Presentation:

Bottle: 75 cl ECO Bordeaux antique green colour weighing 450 g.
Stopper: Technical cork 100% guaranteed against any cork-related problems,
measuring 44 x 24 mm.

Capsule: 100% complex.

Box: Cardboard with 6 or 12 bottles, and wood with 3 or 6 bottles.

Formats: 50, 75, 150, 300 and 500 cl bottles.

Tasting notes: Medium intensity cherry colour, with a garnet trim. Dense legs. It has great aromatic power and complexity; notes of berry jam, together with hints of milk, toasty notes and sweet spices. When decanted, mineral aromas appear with pastry notes, stewed fruit and hints of aromatic herbs, such as thyme. On the palate it is sweet and voluptuous. The tannins are smooth and fill the palate. The acidity is present from attack to finish and provides freshness. Very long and balanced aftertaste. The finish has hints of nuts and wafers.

Designation of Origin: Costers del Segre.

Awards and Honours:

Tasting Panel Magazine	2020 Vintage	93 points.
Dr. Owen Bargreen	2018 Vintage	90 points.
Guía Peñín'21	2018 Vintage	89 points.
Vinus Media'19	2017 Vintage	90 points.
John Gilman -View from the cellar'19	2016 Vintage	89+ points.
Vinus Media'18	2016 Vintage	90 points.
Vinus Media'17	2015 Vintage	90 points.

