

**raiz**  
*de Guzmán*

**RIBERA DEL DUERO**  
Denominación de Origen

**raiz**

café lounge    descanso restaurante



The background of the entire page is a photograph of a tunnel. The ceiling is arched and features a grid of metal beams. Numerous colorful glass vessels, including vials and bottles in shades of green, yellow, orange, red, blue, and white, are suspended from the ceiling. In the distance, the tunnel opens up to reveal rows of oak barrels resting on the floor.

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## A MAGICAL PLACE

Bodega Raíz de Guzmán is a unique and special place, where around 500 French and American oak barrels rest in which we make our wines. A tunnel almost 1 km long keeps the best protected secret of the Root Wines. In addition to our small Boutique Hotel, ideal to rest, relax and enjoy our wines.

**Tradition and respect since 1998.**



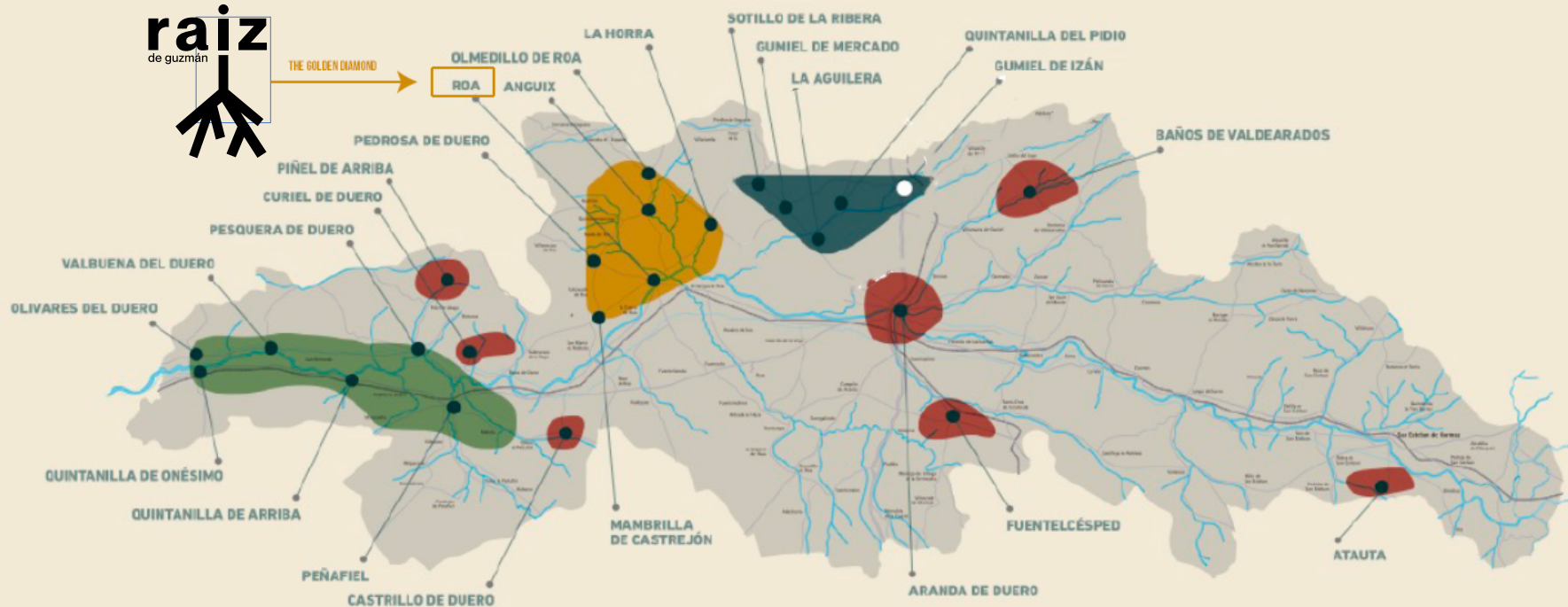
# OUR ROOTS REPRESENT US

Our roots are in the Burgos town of Roa de Duero and its surroundings. The altitude at which it is located and the thermal differences typical of the area during the ripening of the grapes are responsible for the character of our wine.

**Raíz would not be Raíz without Ribera del Duero.**

# THE GOLDEN DIAMOND

RI  
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RA  
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By Jancis Robinson, Master Wine, journalist and editor of wine books.



**Cayetana Santos** is the owner of Bodegas Raíz de Guzmán and Páramo de Guzmán cheeses.

*"We are a small winery, we work hard and we get involved, we like our product, we believe in it."*

*We are nonconformists, in the most positive sense of the word, and that is the key to success. At Raíz we always aspire for more."*





**At Bodegas Raíz de Guzmán we have 25 hectares of our own vineyards,** as well as selected plots in towns such as Pardilla and Moradillo where the altitude and richness of the soils create wines of great expression, rooting our wines to the earth.

Grape harvesting and transportation times are reduced by having the vineyard close to the winery. This helps preserve the quality of our grapes.

### **Sustainable Viticulture**

Our vineyard yields less than 4,000 kilos per hectare per year. The vineyard tasks are carried out naturally, minimizing the use of chemicals and herbicides.

The important thermal oscillation between day and night makes maturation slower, and therefore we obtain wines with greater acidity, more aromatics and with a significant phenolic load.

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## VINEYARDS

### Vineyard Altitude

Between 820 and 1020 meters above sea level.

### Vineyard Age

25 hectares of own vineyard between 25 and 55 years.

### Soils

Ferric clays and from 900 meters onwards, clayey clays with abundant gravel.



# MANUAL HARVEST



The harvest is always daytime and is carried out manually in 15 kg boxes, which enter the winery quickly to avoid oxidation.







## DOUBLE SELECTION

Immediately after the harvest, the grapes arrive at the winery in optimal conditions. Our grapes go through a double selection of cluster and grain on the sorting table, separating any cluster and grain that does not meet the demanding criteria of maturity, health and cleanliness.



# ELABORATION

We prepare each plot separately to respect the typicality of the soils.

Spontaneous alcoholic fermentation with native yeasts is possible due to the health of the grapes. This natural process allows minimal intervention and maintains the typicality of our soils and vineyards, achieving greater differentiation.

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## MALOLACTIC FERMENTATION

Beforehand, partial malolactic fermentation takes place in stainless steel tanks and 225 lit. French oak barrels at controlled temperature.

The careful handling of the wood gives our wines freshness, balance and elegance.

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## AGING

In the cellar there are 500 barrels from the most prestigious cooperages. 80% of them are made of French oak and 20% are made of American oak.

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## RAIZ IS NOT JUST A NAME

It is the link that unites all the values of our winery in Ribera del Duero:  
Land, Roots, Tradition, Passion. We dedicate ourselves with effort and  
enthusiasm to achieving excellence in all our wines.

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**Mapi Melado** is the **oenologist** of Bodegas Raíz de Guzmán.

*“Wine is born from the earth, but it is made with the heart, with effort, with soul, with dedication.”*

*“We have an important challenge on our hands, to climate adaptation we must add a new consumption model, a change towards freshness and measured extraction, with lighter wines, but always with elegance, complexity and without losing style.”*



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# RAÍZ DE GUZMÁN

*“A balance between fruit and wood...”*

**Name:** RAIZ DE GUZMÁN CRIANZA 9 Meses

**Zone:** D.O. Ribera del Duero

**Variety:** 100% Tempranillo

**Soil:** Sandy and rocky soil.

**Altitude:** 850 metres high.

**Vineyards:** From 15 to 35 years old.

**Harvest:** End of September.

**Production:** 100,000 bottles of 750 ml.  
4,000 Magnum bottles.

## ELABORATION

Manual harvest in 15 kg boxes. After the selection of the best bunches on the table in the winery, they are transported by gravity into 150 HL tanks. Cold maceration for 5 days and temperature controlled fermentation. The elaboration seeks a balance between fruit, wood, and acidity. Playing with different oak types to obtain an ageing process that adapts to the quality of the grapes in each harvest.

## AGEING

9 months of ageing, with 20% in French oak and 80% in American oak.

## TASTING

**Visual Phase:** Intense cherry red, clear, and bright.

**Nose Phase:** The scent and freshness of the blue flower (violet) surprise over the red fruit (cherry). The well-integrated oak adds complexity with toasted notes like brioche or caramel, and smoky notes like cocoa, coffee, and toffee.

**Mouth Phase:** The extraordinary balance between its components stands out. Good acidity provides freshness. Fresh fruit emerges in the center of the mouth, followed by soft notes of smoke, cocoa, and black licorice. Well-integrated tannins and a long aftertaste complete the experience.

## PAIRING

Ideal for pairing with roasted red meat, white meat, and game such as rabbit or hare. Best enjoyed with lamb chops grilled over a wood fire. Due to its versatility, it can be enjoyed with a variety of dishes.

**Serving Temperature:** 14 - 16 °C

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# RAIZ VOY OLÉ

*“Fruit, personality and freshness”*

**Zone:** D.O. Ribera del Duero

**Variety:** 100% Tempranillo

**Soils:** Clay loam and stony soil.

**Altitude:** 850 mts.

**Vineyards:** Between 15 and 35 years old.

**Harvest:** End of September

**Production:** 20,000 bottles of 750 ml.

## ELABORATION

Manual harvest in 15 kg boxes, cluster selection table and subsequent vatting by gravity in 150 Hl truncated conical tanks. Cold maceration for around 5 days and subsequent fermentation at controlled temperature. The production seeks a balance of fruit, acidity and wood, playing with the type of oak to have an aging that always adapts to the quality of the grapes in each harvest.

## TASTING NOTE

**Visual Phase:** Cherry red color. Clean and bright medium layer.

**Nose Phase:** Intense aromas of red fruit, cherries, raspberries and blackberry. Blue flowers appear like violets, we can also appreciate balsamic notes in the background.

**Mouth Phase:** In the mouth it is fresh, subtle and very fine, the red fruit and menthol notes are present again. A finale full of fruit that transmits in each sip the same sensation of biting hard into a juicy bunch of black grapes in the cold of the morning while you tour the vineyard.

## PAIRING

Charcuterie, semi-cured cheeses, blue fish, some white meats, even roasted red, such as goat or lamb. Accepts mushrooms and sauced cod dishes, and in general fish in sauce.

**Service Temperature:** 12 - 14°C



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## RAÍZ DE GUZMÁN CRIANZA

*“Mellow and elegant wine for everybody.”*

**Zone:** D.O. Ribera del Duero

**Variety:** 100% Tempranillo

**Soil:** Sandy and rocky soil.

**Altitude:** 920 meters high.

**Vineyards:** From 25 to 45 years old.

**Harvest:** End of September.

**Production:** 20,000 bottles of 750 ml. and 800 Magnum bottles.

### ELABORATION

Manual harvest on 15 kg boxes, strict selection of the best bunches on the table in the winery. The grapes enter the winery in optimal sanitary conditions and great quality.

Cold maceration for 5 days and temperature controlled fermentation in 150 HL tanks.

Malolactic fermentation takes place in “fudres” (wood tanks) of 150 HL.

### AGEING

12 to 14 ageing months in 80% French oak and 20% American oak.

### TASTING

**Visual Phase:** Maroon red color which shows youth. Intense and bright.

**Nose Phase:** Elegant sensations, clean, intense and complex in nose. Mix of scents like balsamic, violets, cigar box and licorice. The spices and toasted gained in the French oak give richness, volume and complexity to the group. The intense of the principal varietal, along with the aromatic scents described, lead to a reliable and very complex wine.

**Mouth Phase:** Great personality when tasting it. Freshness, without excess of density but mellow on the other side. A balance between its components which make it very attractive when you find the spices and balsamic tastes.

### PAIRING

Ideal to combine with all kind of meats like grilled meat, roasted lamb, stews...

which combines with a wide range of food.

**Serving Temperature:** 14 - 16 °C

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## RAÍZ PROFUNDA

*“Elegance, opulence and expression.”*

**Name:** RAIZ PROFUNDA

**Zone:** D.O. Ribera del Duero

**Variety:** 100% Tempranillo

**Soils:** Sandy loam and clay soil, gravel on the surface.

**Altitude:** Páramo de Moradillo at 970 meters

**Vineyards:** More than 50 years.

**Harvest:** End of September.

**Production:** 6,000 bottles of 750 ml.

### ELABORATION

Manual harvest in small 15 kilo boxes. On the selection table a double selection of cluster and grain is carried out. The grapes entered the winery in optimal sanitary conditions and with great quality. Cold maceration for around 5 days and subsequent fermentation at controlled temperature in truncated-conical stainless steel tanks. Malolactic fermentation takes place in 225 lit. French oak barrels with lees work in the barrel itself.

### AGEING

24-26 months of aging in medium grain French oak barrels.

### NOTA DE CATA

**Visual Phase:** Intense garnet color, high layer, clean and bright.

**Nose Phase:** Ripe aromas of black fruits, red plums stand out along with notes of undergrowth, sweet spices such as vanilla and a subtle toasted touch. Elegant, dense and carefully concentrated on the nose. Perfect harmony of black cocoa, tones of licorice, wet earth and balsamic, lively roasted coffee and surface of cedar wood, toffee and dark chocolate.

**Mouth Phase:** Intense and long wine that shows a tannin of great liveliness characteristic of the gravelly soil in which this vineyard is located. Enveloping ink full of flavors, soft and ripe tannins and a long and very fruity finish in the mouth, with a pleasant maturity. Velvety, powerful and structured finish, broad and long-lasting... Profundo (Deep)

### PAIRING

Ideal with matured meats, roast suckling pig and Iberian pieces. It is also a good companion to desserts and a great ally for a long after-dinner meal.

**Serving Temperature:** 16 - 18°C

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## RAIZ ROSADO DE LÁGRIMA

*“Vibrant, fresh and red fruit”*

**Zone:** D.O. Ribera del Duero

**Variety:** 100% Tempranillo

**Soils:** Clay loam soil with pebbles on the surface.

**Altitude:** 820 mts.

**Vineyards:** 35 years old.

**Harvest:** End of September

**Production:** 5,000 bottles of 750 ml.

### ELABORATION

Manual harvest in 15 kg boxes, which after arrival at the winery goes through a selection of bunches and is vatted at a temperature of about 8°C. After a brief maceration at low temperature, the must is bled, after settling it, an attentive and careful fermentation is carried out in an isothermal tank without ever exceeding 13°C. After only two rackings, where the wine is clarified, it is slowly bottled.

### TASTING NOTE

**Visual Phase:** Vibrant strawberry color, clean, bright and elegant.

**Nose Phase:** On the nose it presents a tremendous intensity that is not typical of rosé wines of its category, forming a delicious and enveloping fragrance of fresh fruit, with an imposing presence of stone fruit and lots of red fruit (sour strawberry and cherry).

In the background a floral explosion appears, evoking the subtle notes of a garden in spring.

**Mouth Phase:** It enters like a wave of fresh fruit and explodes in the mouth through a pleasant acidity and a volume that provides body and persistence. In retronasal it gives us all the freshness of the red fruits and flowers. A rosé with the body of a red and the freshness of a white, with a lot of sparkle and a touch of joy that invites you to continue drinking.

### PAIRING

Mediterranean and Asian cuisine such as rice, sushi, carpaccio or tartares, which play a lot with the fruity touch that this particular wine has. It is also possible to pair them with starters, smoked meats and salads, since they have a little more volume than a young white wine and for this reason they accompany very well with soft cheeses such as goat cheese, Camembert and Brie, as well as pasta, since degrease and add a fun touch to the palate.

**Service Temperature:** 7 - 9°C

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