

RAICES

GRACIANO 2017

THE COLLECTION OF SPANISH GRAPE VARIETIES

Its Spanish roots are well known, particularly in Rioja and Navarra. It can also be grown in other regions of Spain (Andalusia, Castilla-La Mancha, Castilla-Leon, Extramadura, Aragon, Cantabria), Portugal, France, California or Australia. This vine likes cool soils. Becoming more popular due to its characteristics. Its name comes from the "Grace" it adds when used in blends, both in terms of aroma and taste. 2.140 Ha planted in Spain.



ACCOLADES
90 Points Penin

TECHNICAL INFORMATION

Harvest time: End of October

Classification: Vino Tinto Varietal UE

Origin of the grapes: Manchuela

Grape Variety: Graciano

Vinification: Fermentation for 12 days at 20° / 22°. Two-week postfermentative maceration with its marc.

Barrel ageing: 6 months ageing

Winemaker: Ruben Magallanes

TASTING NOTES

Dark, almost black colour with purplish highlights. Intense nose of ripe dark fruit (blackberry, blueberry, blackcurrant), pepper, cinnamon and violet. The attack in the mouth is fresh and pleasant. The full mid-palate reveals warm spices and Mediterranean herbs. The pleasant tannins strengthen the structure. The finish offers a beautiful freshness that balances the alcohol, which is not noticeable.

PAIRING

Excellent with lamb (loin, crown or leg), red meats grilled with herbs, escalopes, game in sauce, creamy cheeses or smoked salmon.

SERVING TEMPERATURE: 16-18°C

ANALYSE

Alcohol: 14,01 % vol

pH: 3,36

Total Acidity: 6,23 g/l

Residual Sugar: 0,51 g/l

SO2 Total: 90 mg/l