



GRACIANO 2010

Graciano is a local Rioja varietal that is not widely grown (around 600 hectares in the Rioja). It has a long cycle with late ripening and a characteristically intense colour and high acidity. It is traditionally blended with tempranillo to make reserva and gran reserva wines, where it contributes longevity. Due to its long cycle, in our vineyards, which are strongly influenced by the Atlantic, it only ripens well during hot years or with especially good weather during the harvest time (as in 2010). This wine was grown on our Haro vine plots, with limy clay soils.



WINEGROWING REGION

D.O.C. Rioja Alta (Haro)

VARIETALS 100% Graciano

WINEGROWING

Selection of old Graciano vine stock from our suppliers. They are all grown on vine plots over 600 metres above sea level where we find more balance and freshness in the varietal's expression.

VINTAGE CHARACTERISTICS

Cold and wet winter. Sprouting begins in the second half of March, normally. In Rioja Alta low temperatures and rainfall during flowering affected fruit set, leading to looser clusters, which would positively affect the maturation and quality, yielding somewhat lower than normal. Summer passes with high temperatures and dry conditions, but in August there are some cool days delaying harvest.

Rains fall September 8 providentially in our vineyards Haro). Invaluable help to end maturation optimally and start a vintage early, with great quality and health of the grapes from the beginning. 30/09 started with overtime, which lasted until 12/10 where some storms slow the final harvest, which ended 18/10 with this Graciano. An EXTRAORDINARY year, with great balance, very aromatic and structured wines.

WINEMAKING

At harvest time we made a choice to take only those winery grapes ripening conditions optimum. It underwent two parts, first the cluster and then the grain after stripping. The maceration was 21 days and fermented at 26°C, gently trying to remove. The wine is raised in new French oak for 20 months.

ANALYTICAL PROPERTIES

Alcohol Content: 14%

TASTING NOTES

Aspect: An intense bright red.

On the nose: initial notes of white pepper and freshly chopped wood. These give way to aromas of sandalwood and cedar intermingled with notes of ripe red fruit and floral essences such as lavender.

Mouthfeel: the characteristic acidity of the Graciano varietal, it is rounded, elegant and powerful at the same time, intense and balanced on the palate with a long finish.

WINEMAKER'S ADVICE

Serve at around 18°C. It does not require decanting.

FOOD MATCHING

Cured cheeses, king prawns, seafood, salmon, turkey, poultry and light stews.

