

solo graciano 2023

Graciano is an autochthonous variety of Rioja, being in Eastern Rioja where it finds the climate best suited to its long cycle. Ideal for giving character and acidity to Tempranillo, in its single varietal version it shows all the particularities that make it unique.



COMPOSITION	100% graciano
VINEYARD	El Arenal vineyard, at an altitude of 600 m above sea level on sandy soils.
VITICULTURE	Ecological in the process of certification
HARVESTING	Manual harvest in 11 kg boxes. Cluster selection. Average yield 4,500 kg/ha
VINTAGE	The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also high quality in the vineyards with slower maturations.
VINIFICATION	In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
AGEING	Aged in French oak barrels of 500l for 7 months
BOTTLING	April 2025. 1333 bt
ANALYSIS	Alc/vol: 13% Tot. Ac: 5.17g/l pH: 3.51 SO2:64mg/ñ
TASTING NOTE	Perfumed and fine-grained, with vibrant acidity and lively flavors. Aromatic and elegant, with the varietal touch of pepper..
BEST CONSUMED	Now or in the next 10 years
POINT SCORES	Not tasted yet

Contains Sulphites-bottles of 0,75 cl