











Year 2015

This 2015 Rioja harvest will be remembered because of its earliness; started in early September and it was finished a few days before October the 12th. 2015 harvest has given us high quality grapes where vineyards from coldest areas and with lower yieldings stood out. It can be stated that both sanitary and vegetative states have been excellent due to a very favourable climatic conditions during ripeness period with lack of plagues and diseases. The vineyards from coldest áreas and controlled vigour have given grapes with a perfect ripeness, with sugar levels higher than average years, soft tannins along with small sized grapes, very convenient for producing quality wines.

Vineyard

 Graciano 100%. The vineyard located in Rioja Baja, in the municipality of Aldeanueva de Ebro, planted in 2003, trellis conduction, on a clayish-ferric soil with gravel substrate, low nutrient levels and shallow. Altitude: 370 m. Orientation: south-west. Climate: Mediterranean with Atlantic influence.Green harvest before veraison. Manuel harvest on October 3rd.

Winemaking

- The alcoholic fermentation starts after 3-days skin maceration at controlled temperature. Whole berry cold fermentation is carried out after destemming at a controlled temperature during 8 days with autochtonos yeast.
- Malolactic fermentation takes place in oak casks, followed by aging on the lees for 16 months in new and 2nd year Hungarian oak barrels.
- Stabilization took place in the barrels, without any clarification.
- Bottled without filtration techniques to respect the natural qualities of the wine.
- · Production limited: 18,600 bottles of 750 ml.

Analysis

Alcohol: 14.14 %

Total Acidity: 5.28 g/l (Ac. Tartaric) Sugar Reducing: 3.20 gr./l.

Recommended Temperature: 15-16°C.

Tasting Notes

Clean and brilliant aspect.. Cherry red color with deep purple tones.

Complex and elegant aroma. Intense and fragrant aromas of blackcurrants and sloes, nutmeg, casis and raisins, proyected over fine aromatic herbal notes (anise & eucaliptus) and a well integrated backdrop of spicy, toffee and leather hints.

Mouth entry is kind, sweet and unctuous, showing off good acidity that makes it fresh and pleasant. Round, structured, meaty and well balanced, with ripe tannins. Long and lingering velvety finish, slightly bitter. A single varietal wine with enticing afternotes.

Awards

Tim Atkin MW (Rioja Report 2018): 91 points. Vinous - Josh Raynols: 91 points.

