

VALSERRANO GRACIANO 2004

Comments:

The Graciano grape is perhaps the only autochthonous variety of the Rioja area. At present it represents only a small proportion of the total grapes grown, due to its low yield, which is necessary to achieve good quality. However its characteristics – high fixed acidity and a large quantity of polyphenols – make it very valuable for "coupages" (blends) of Reserves and Vintage Reserves, as well as for a varietal wine in its best harvests.

Vinification and ageing:

The excellent harvest of 2004 and a favourable autumn allowed for a late harvest up until 25th October. This gave a healthy, ripe fruit with all the typical characteristics of the variety. The grapes used for our Graciano, come from a vineyard planted 23 years ago where the clusters are thinned by pruning to limit production to 3,500 kg per hectare.

This wine was aged for 14 months in fine-grained Allier Oak Casks and bottled in March 2007. It needs to mature in the bottle to reach the optimum moment of consumption.

Tasting notes:

- **COLOUR:** Medium-High-layer cherry. Edges of bluish iridescence.
- **AROMA:** High intensity with hints of herbal teas, black tea and cocoa. When the glass is swirled touches of red fruits, like currants, appear which are enhanced by aromas of toffee and touches of aromatic herbs such as sage.
- **MOUTH:** Nervy and well assembled with polished tannins which make it juicy in the mouth. Touches of red fruits and cocoa reappear. A lingering fresh finish with hints of herbal teas and almonds.

