

## VALSERRANO GRACIANO 2005

### Comments:

The Graciano grape is perhaps the only indigenous variety in the Rioja appellation. Nowadays it is not grown very widely due to its low yield, necessary for achieving good quality. However, its high fixed acidity and the large quantity of polyphenols are characteristics which make it of great interest for making the coupages for Reservas and Grandes Reservas, and also for single variety wines in the best vintages.

### Vinification and ageing:

The EXCELLENCE of the 2005 harvest and the beneficial autumn climate, allowing us to delay harvesting till 21 October, gave us a fruit with very good levels of ripeness and healthiness and all the typical characteristics of the variety.

The grapes we have used for this 2005 Graciano are grown on 26 year-old vines which have undergone green harvesting to thin the bunches and limit their yield to 4,000 Kg/Ha.

It was aged for 14 months in fine-grained Allier oak casks, which had previously been filled with wine so that the ageing process would not mask the grapes' own characteristics, and it was bottled in April 2008.

### Tasting notes:

- **COLOUR:** Garnet-red with medium-high depth and little evolution around the rim.
- **AROMA:** Expressive and typical of the variety. When the wine is swirled in the glass, red-berry fruit, dried fruits and honeyed nuances of spices such as cloves and cinnamon appear.
- **MOUTH:** The wine still has a lot of backbone, with its juicy tannins already smoothed out. Ripe berry flavours return, accompanied by mineral notes. It has a very long, fresh finish which brings back lots of reminders of the typical characteristics of the variety.

