

VALSERRANO GRACIANO 2009

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" in long ageing wines.

Vinification and ageing:

The 2009 harvest was rated as VERY GOOD. The favourable autumn climate allowed us to delay harvesting until the 18 October and to obtain very healthy, ripe fruit with all the typical characteristics of the variety.

The grapes we have used for this Graciano 2009 come from 30-year old vines on which we perform green harvesting of the clusters so as to limit the yield to 3,500 Kg/Ha.

The malolactic fermentation takes place in new Allier oak casks and it was aged in the same casks for 14 months. It was bottled in November 2011. It needs more time in the bottle to reach its full expression.

Tasting notes:

- **COLOUR:** Garnet-red with medium-high depth and little sign of evolution at the rim of the glass.
- **AROMA:** Expressive and typical of the variety of grape. When you swirl the glass hints of blueberries, cocoa, hay and milky nuances appear with a touch of minerality.
- **MOUTH:** A wine which is still very lively, with powerful tannins. The red-berry fruit flavours and mineral tones reappear. A very long, fresh, flavoursome finish with reminders of lavender and wild herbs...

