

# VALSERRANO GRACIANO 2015

## 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 & Ageing:

The 2015 harvest was rated as VERY GOOD. The favourable autumn climate allowed us to delay harvesting and to obtain very healthy, ripe fruit with all the typical characteristics of the variety.

The malolactic fermentation takes place in new Allier oak casks and it was aged in the same casks for 18 months. It was bottled in December 2017. It needs more time in the bottle to reach its full expression.

## Tasting notes:

- **COLOUR:** Cherry red with good depth, full of life and no sign of evolution.
- **AROMA:** Glass held still, nuances of moss, blueberries, blackberries. Swirled in the glass, reminders of organic minerals appear with underlying graphite, blackberries and blueberries.
- **MOUTH:** A wine which still has a lively feel. Tasty, glycerine tannins. Long, fresh and flavoursome in the finish, with reminders of graphite, white pepper and wild berries.

