

VALSERRANO GRACIANO 2019

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 2019 Harvest was classified as EXCELLENT in the DOC Rioja appellation. The favourable weather conditions in the autumn allowed us to delay harvesting this variety until the 15 October and to obtain very healthy, perfectly ripe fruit with all the typical features of this variety.

Aged for 18 months in casks used for the second time, it was bottled in May 2022, so it still needs some time in the bottle to reach its full potential.

Tasting notes:

- **COLOUR:** Garnet-red with great depth of colour, intense and bright, with very few signs of evolution.
- **AROMA:** With the glass held still, notes of blackcurrants, blueberries, redcurrants and hints of spices such as pepper. When swirled in the glass toasted nuances appear denoting its oak ageing.
- **MOUTH:** Still a very youthful, lively wine. Tasty tannins which are very well integrated with the total acidity. Forceful in the retronasal phase and needing to be tamed by time in the bottle, but it leaves a fresh, flavoursome reminder. A wine with a long life ahead.

