



GRAPE VARIETY

Graciano 75 %
Tempranillo 25 %



TECHNICAL DETAILS

Grape harvest: 2-oct y 15-oct.
% Alcohol: 13,5% Vol.
Acidity: 5,7 g/l
pH: 3,5
Number of bottles: 12.385.



HARVEST

2014



VINEYARD

19 year old Graciano vines planted on clay loam soils. The Tempranillo vines are from two plots in the Imaz area, one 18 years old the other 28 years old, planted on clay and limestone soils.



WINEMAKING

Fermentation lasted 8 days, with controlled temperature never exceeding 29°C, followed by a further 10 days maceration in contact with the skins. 24 months subsequent ageing in both French and American oak barrels, and a further 9 months cellaring in bottle before release.



COLOUR

Impressive, deep dark red colour with violet hues.



AROMAS

Rich, complex bouquet showing terroir driven balsamic and spicy varietal character.



PALATE

The mouthfeel is firm, warm and full bodied, with a subtle underlying mineral character. Expressive, well structured and with a long, persistent finish.



SERVICE TEMPERATURE

16-18°C