

# RIOJA VEGA

## CRIANZA

### EDICIÓN LIMITADA



Tempranillo, Graciano.



Tempranillo from our vineyard in the Imaz area at 390 meters altitude on a slight slope in a saline and limestone area with short yields. The Graciano is planted on a plot with stony limestone soils, and gravel beneath. Both planted 20 years ago.



Grapes carefully selected on the vineyards, with a production of 5,000 kilograms per hectare. Very light destemming to avoid damaging the berries. Alcoholic fermentation in stainless steel tanks under temperature control from the very moment of the reception of the grapes, evolution of the fermentation process. Post-fermentation maceration for 10 days Malolactic fermentation in small oak barrels. Rackings and ageing in American oak barrels for 14 months.



Very intense, attractive ruby red colour. Clean and bright.



On the nose complex aromas of ripe black fruits with hints of spices and eucalyptus and subtle toasty notes.



Solid and warm start on the palate. Subtle hints of minerality and black fruits.



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