



Graciano, Tempranillo.



Venta Jalón is the name given by ancient locals to the area in which the vineyard is settled today.

'Venta Jalón's Finca 17', or 'Vineyard number 17', was planted 20 years ago in clay loam soils which make wines with a good concentration, a marked varietal fruit character and ripe tannins.



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.



Impressive, deep dark red colour with violet hues.



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



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