

C O N G R A C I A ... de RIOJA VEGA



Graciano.



Grapes from «El Pinche» vineyard, planted at an altitude of 415 meters on a slope facing south and slightly west, protected by the Sierra de Codés. The uniqueness of the terroir gives the wine its elegant character.



Care for the fruit and respect for the environment were strictly adhered to during the picking. Strict selection at the low yielding vineyard (5,000 kg / Ha.) was carried out. On arrival at the winery, careful destemming ensured there was no damage to the berries, preserving their fresh fruit profile. Alcoholic fermentation was carried out in temperature controlled stainless steel tanks for 9 days, with regular punching and pumping over of the skins cap carried out. Subsequent maceration for 7 days in the tank after fermentation was over. Minimal intervention in the winemaking was exercised in order to preserve the unique characteristics of this wine during the stabilisation and ageing process. Racking and ageing in oak barrels for 11 months. A total of 18 new barrels were used in ageing this wine, sourced from 7 different coopers and 9 different origins and toasting levels.



A wine with deep, intense red colour and subtle purple hues reminiscent of the skins of the grapes it was made from.



Ample, elegant bouquet opening up in the glass to show a nutty, spicy character with hints of aniseed.



The mouthfeel is initially full of ripe black fruits giving way to a complex balsamic, licorice and toasted leather finish that's long and lingering. Its round tannins and freshness make for a silky, elegant wine of fine intensity.