

RIOJA VEGA CRIANZA



Tempranillo, Graciano.



This wine comes from vineyards over 20 years old. The planting of our vineyards was made following quality criteria, seeking low yields and small-berry bunches. Therefore, the density of plantation is very high (4,000 plants per hectare, according to a plantation frame of 2.5 x 1 metre), low-vigour grafting, Guyot training for higher vegetation, trickle irrigation managed in order to guarantee a good harvest with a certain hydric stress for higher quality grapes.



Alcoholic fermentation for 6 days at 28°C. Maceration in contact with the skin for 5 days. After devatting, malolactic fermentation took place.

12-month ageing in American oak barrels followed by a 6-month bottle ageing.



Intense cherry red colour.



On the nose, there are notes of ripe fruit (blackcurrants and cherries) which are well integrated with toasted aromas of cinnamon, caramelised toffee and butter.



On the palate, this is a velvety wine with good structure and good fruit levels. High quality tannins abound.

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**SUSTAINABLE
WINERIES**
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