

Selección de Fincas Graciano 2018



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2018
- **Grape varieties:** 100% Graciano
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 14.0 %
 - **Volatile acidity:** 0.62
 - **Total acidity :** 6.65
 - **SO₂ Free / Total:** 27.2/65
 - **pH:** 3.38
 - **Total Polyphenols Index:** 81
-

The vineyard

The elaboration of our Selección de Fincas Graciano is carried out with vineyards of this variety which belong to our best suppliers. The vineyard faces south as Graciano is a late-ripening variety and this orientation compensates for the continental climate and Atlantic influence predominant in the Rioja Alta.

It has medium sized bunches of round berries, these being intensely black in colour, with fine skins and which produce a pleasantly bittersweet must. Graciano is not an easy grape variety to grow; it ripens only on those sites with the best aspect and soils and it is not a very high yielding variety. However, wines produced from Graciano are very aromatic, floral, intensely coloured and are fresh with good acidity.

Winemaking

After carrying out various ripening controls in the selected vineyards and reaching the required parameters, harvest is carried out manually in order the grape grain enters to the winery as intact as possible. The alcoholic and malolactic fermentation takes place in stainless steel tanks. Its vinification is finalised with a short time in barrel where it acquires its final balance before filtering and bottling.

Vintage / Harvest description

The 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

Tasting notes

Cherry red with purple notes and a high layer in colour. Its aromatic intensity is good and complex. It is a variety with a lot of potential. We discover aromas of red fruits, black currant, pink pepper and a lot of minerality perfectly assembled with subtle notes of toast typical of its short stay in the barrel. It is a wine with a lot of personality, from its entry into the mouth, until its long and fruity finish passing through the palate with a very particular tannin and acidity that surprises the consumer. Due to the freshness of this wine it matches ideally with Iberian, fish and fatty roasts. Recommended serving temperature 16-18°C.