



Altos Ibéricos

PARCELAS DE GRACIANO

VINTAGE: 2015

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETIES: Graciano

WINEMAKING

Number of days of skin contact: 16 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week approximately

Fermentation temperature: 22-24°C

Ageing: In French oak barrels for 12 months

Length of bottle ageing before release: Minimum 6 months in bottle rack under temperature and humidity control

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.55

Total acidity: 5.3 g/L (á. tartárico)

Residual sugar: 0.4 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 5-7 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Bright, deep cherry red color. Rich and fruity (blueberries) with fine spicy notes (juniper). Flavorful and firm on the palate, velvety and elegant, with very ripe and nicely refined tannins. Long lasting and excellent.

SERVING SUGGESTIONS

Pair with roasts or oven-baked lamb. Excellent with traditional stew recipes from Castile and La Rioja. Lovely with mature sheep cheeses.

STORY

In making this red DOC Rioja wine, we only used grapes of the exclusive Graciano variety. The origin of the Graciano grape remains a mystery, but upon reaching La Rioja, it quickly became a favorite in special and reserve blends. This exclusive, limited-production wine stands out for its intense red color, potent aromas and excellent cellaring potential.

AWARDS

· 89 points, Tim Atkin 2019 (United Kingdom)





Weather conditions

An early harvest characterized by good climate conditions that contributed to an excellent vegetative and sanitary state of the vine throughout the cycle, free from pests and serious diseases, and well-balanced maturation thanks to good weather in September.

Precipitation

Annual average (historical): 439 mm

Annual total (current vintage): 397.2 mm

Temperature

Annual average (historical): 13.9°C

Annual average (current vintage): 14.1°C