



Garnacha, Graciano.



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, 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.



Separate fermentation by grape variety from destemmed Graciano and Garnacha berries. Alcoholic fermentation for seven days. Maceration in contact with the skins for three days. Fermentation temperature, 26°C. Malolactic fermentation in stainless steel tanks. Ageing in American oak barrels for six months.



Bright red-cherry colour of medium intensity.



Intense characterful aromas of eucalyptus.



Flavourful palate, good acidity, supple and well-integrated tannins.