



Graciano

© CORTIJO LOS AGUILARES

2021 WAS A DIFFICULT YEAR, WITH A DRY WINTER AND A SUMMER OUTLINE BY SEVERAL HOT DAYS. THIS MEANT THAT THE HARVEST WAS MUCH LESS ABUNDANT AND WE HAD TO SELECT QUITE A LOT TO OBTAIN THE EXTRAORDINARY QUALITY THAT WE LOOK FOR EVERY VINTAGE.

Vineyard

GRAPE VARIETY

100% Graciano

ALCOHOL

14.5%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

3000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10
kg Harvested in October

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 4 people

Bunch 100% de-stemmed, grape must transferred by gravity into the tank

FERMENTATION

- Alcoholic fermentation at controlled temperature (28°C)
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

12 months in French oak barrels of different sizes (225 y 300 L.)

Tasting Notes

COLOR

Cherry.

AROMA

Complex and expressive. Balsamic and mineral.

MOUTH

In the mouth it is a long, intense, persistent and very elegant wine.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA. ANDALUCÍA
PRODUCT OF SPAIN



14.5% Vol.
75cl.