



GRACIANO



Estates

Finca Doña Carmen. Age of vineyards: 89 years. Soil: clay-ferrous.

Average altitude of the vineyard: 700 meters.



Variety of grape

100% Graciano.



Winemaking

De-stemmed grapes. Fermentation under controlled temperature in stainless steel tanks.



Aging

24 months in French oak barrel.



Bottle

24 months in bottle.



RIPE FRUIT







BALSAMIC

Colour

Intense red cherry colour. It has the medium-bodied shade of the Graciano grape variety.

Nose

Well ripened fruit with a good expression of variety and lightly toasted. Elegant, fine and mineraly. These are the wines that stay in your memory.



Taste

Fresh and elegant. It demonstrates the special salinity of the great Atlantic wines. A delicate wine, but long and unforgettable.