



**WINE MAKING:** Grapes are harvested during the second fortnight of September and the first fortnight of October, when they have reached optimum phenolic ripeness.

This wine is produced from a selection of grapes harvested from the finest quality vineyards.

Fermentation takes place in stainless-steel vats at a controlled temperature of between 25 °C and 28 °C. Automatic control of over-pumping for the extraction of aromatic and colour compounds.

**COLOUR:** Bright cherry red, high layer with ruby edges.

**AROMA:** Great complexity and aromatic intensity. Hints of red and black fruit jams, chocolate and creams, with roasted and balsamic aromas, all well integrated due to the ageing of the wine in barrels.

**TASTE:** In the mouth, it is tasty, well structured and powerful. Its tannins are noble and mature, giving this wine a full body and mouthfeel.

Lingering jam and marmalade flavours with hints of toasted and cocoa aromas.

**AFTERTASTE:** Long and balanced with full body and mouthfeel. Hints of ripe red fruit jams and balsamic aromas due to barrel ageing.

**PAIRING RECOMMENDATION:** Red meats, game and cured cheeses.



100% Graciano



16 °C



12 months



12 months

#### 6 BOTTLES CASE

BOTTLE CODE

8423513003528

WEIGHT

9,45 kg.

CASES PER PALET

80

LAYERS PER PALET

8

CASES PER LAYER

10

EUROPALET WEIGHT

756 kg.