

ABEL MENDOZA GRACIANO grano a grano 2014

The Graciano collection involves walking through several of the vineyards we own, located in the Sonsierra, since the vines of this varietal are mixed with other varietals in the same plots.

Vinification: Manual de-stemming, berry by berry.
Fermentation in small, stainless steel tanks of a capacity of 1200 kgs. 11 days of fermentation and devatted into new French oak barrels, undergoing malolactic fermentation within the same barrel. Remains at total of 18 months in the barrel until bottling takes place in the month of May 2016.

TASTING NOTES

Clean and bright.

Cherry color with purple irisations. High intensity of scents.

Perfect balance between primary scents, jammy red fruit.

It has citrus and flower notes and tertiary scents, balsamic and vanilla.

The passage to the palate is fresh and sweet.

The final impression is fresh and with structure. The aromas that appear by retronasally are very fruity, ripe red fruits.

A spicy hue appears. All these aromas are wrapped in a mellow character with a touch of toast. Balsamic.

Long wine, fleshy and fresh, with a very pleasant and fresh complexity. Long finish.

Pair with chocolate (80% cocoa), game, pasta cheese...

