



NAVAJAS GRACIANO CRIANZA 2020

Denominación de Origen: D.O.Ca Rioja

Area: Rioja Alta

Harvest: Hand-harvested on the 17th October

Grape varieties: 100% Graciano

Viticulture: Practically all the graciano (indigenous to the D.O.C. Rioja) that the bodega cultivates, is used to make this wine. Old vines with low yields and late phenolic ripeness means that harvesting takes place some time in the first half of October – when the phenolic and aromatic characteristics are at their optimum - to ensure stabilisation during its time in barrel.

Terroir: Impressive terroir with a layer of pebbles to a depth of about 20 cm. mixed with a sandy sub-soil, the following 20 cm. are clay loam soils, and below there are calcium carbonate with 15% active limestone.

Vineyard: Finca Vistahermosa located in Tudelilla, sheltered by Sierra de la Hez, 25 years old, bush vines, extension of 3.00 Ha.

Altitude: 600 m.

Orientation: East

Winemaking: It fermented with indigenous yeast at controlled temperatures 28-29°C in stainless steel vats with a daily smooth pump-over. Long maceration.

Ageing: 14 months in second-fill American & French oak barrels.

Tasting note: The colour is deep, ruby with violet glints. On the nose it expresses the real identity of Graciano. It is very spicy and herbal. There are cinamon, black fruits, cassis, black berries aromas (layers of ripe fruit). There are subtle oaky aromas with spicy hints.

On the palate it has a deep attack because of the acidity but the wine has a good balance between fruit, tannin, alcohol and acidity. In the middle of palate we have the explosions of aromas that we find on the nose. It is full-bodied, with a good backbone and a lingering finish. It is a wine with a lot of personalit, very special.

Food pairing: It should be served with traditional Riojan food but also it is fantastic with game, red meats, cheeses.

Serving temperature: 16-18°C

Análisis: Alcohol 14%, pH 3.58, Total acidity 6,25 g/l, Volatile acidity 0,60 g/l

