







VALLOBERA GRACIANO

ELABORACIÓN ÚNICA

-  100% Graciano.
-  4-hectare plot, planted at an altitude of 600 m. in 1999.
-  Vinification in stainless steel vats with 3 days pre-fermentative maceration at 13-14° C with long sessions of pumping over. Fermentation begins on the fourth day, lasting around 15 days at a temperature of between 25 and 27°C, preserving the distinctive, open primary aromas. 16 months ageing, with racking three times, in different new, French-oak casks in order to achieve complexity in the aromas. Malolactic fermentation in barrels.
-  Red-cherry colour with chromatic intensity. In the nose is aromatically powerful with a predominance of ripe forest fruits and floral notes. Powerful wine, but at the same time light and well balance on the palate because of softs and silky tannins which provides a long aftertaste.

Perfect for pairing with meat and game.

-  · Cualquier carne, incluida la caza.

