



Bodegas
Landaluce

Fincas de Landaluce

GRACIANO 2019

Red Crianza Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

6 u x 750 ml

Graciano grapes from our vineyards in the Verdecillo, El Prao and Carravalseca estates in Laguardia, from clay-chalky soils, which help to concentrate the fruit due to their fine grains.

Variety with late ripening and therefore the last to enter the winery in each harvest.

We harvest the grapes from the 30-year old vines in the early morning when the day is at its coolest.

Grapes destemmed without crushing and fermented in 2,000 litre stainless steel tanks at a temperature 22–24°C. After the malolactic and alcoholic fermentation, it is put in 10% American and 90% French oak barrels for 12 months, with rackings every 3 months, and then aged in a bottle for a year.

Tasting notes:

Appearance: deep purplish red with cardinal hues.

Aroma: aromatic and complex on the nose, aromas of small fruits of the forest, violet, cocoa, minerals, liquorice and good wood.

Taste: good structure, tasty, fresh acidity, noble tannins still to be polished and long end, with balsamic aromas. Excellent varietal potential which will have a splendid journey.

Other characteristics:

Vineyards: in Laguardia, 30 years old: Verdecillo, El Prao y Carravalseca

Type of soil: clay-chalky.

Type of grape: 100% Graciano grapes.

Aging: 12 months in American and French oak barrels.

Alcohol content: 14% vol.

Drinking tips: The wine should be left to breathe for half an hour prior to drinking and served at a temperature of 15°C. Perfect to drink with roast or grilled meat. This wine has potential to be saved for between eight and ten years.

Suitable for vegans.



GUÍA
REPSOL
92
POINTS

JAMES
SUCKLING
92
POINTS

ROBERT
PARKER
WINE ADVOCATE
93+
POINTS

Bodegas Landaluce

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