

QUEIRÓN ENSAYOS CAPITALES

MONOARIETAL GRACIANO

WITHOUT SULFITES



VARIETIES:

Monovarietal Graciano. Rioja minority caste (it represents slightly less than two percent of all the vineyards planted in the DOCa Rioja).

VITICULTURE

This wine is born from a vineyard located in Quel, at more than 650 meters of altitude, called El Pozo. Poor and sandy land, with the presence of boulders and slopes of fifteen percent. The loamy-sandy texture of its soil also defines its characteristics (31.6% silt, 57.1% sand and 11.3% clay).

HARVEST 2018

This vintage was characterized by being one of the longest vintages in the history of Rioja, with not very favorable weather conditions. Despite this, the good weather at the end of the cycle led to a very healthy harvest, although with a lower alcohol content in general.

PRODUCTION

Harvest: Manual and in boxes. Once harvested, the grapes are refrigerated in a controlled nitrogen atmosphere to prevent the proliferation of microorganisms (8 to 10 degrees for 24 hours). To achieve a reductive environment, CO2 from other fermentations is used to create a sterile atmosphere in the tank holding the Graciano.

Fermentation: The grapes are destemmed and squeezed to give way to the tumultuous fermentation. Three days later malolactic fermentation begins and both develop in parallel. The malolactic fermentation finishes 24 hours before the alcoholic.

AGING

It is aged in new barrels of French and American origin (50%) of extra-fine grain. It remains eight months without racking so as not to upset the stasis of the wine.

TASTING

Color: Cherry color with ruby reflections.

Aroma: Maximum concentration, with spicy and balsamic notes, black fruits such as plum, currant, cassis and blackberries.

Flavor: Balance between finesse and power. Elegance in the passage and persistence in the mouth.

Alcohol: 14,5 % Alc. by Vol.

PRODUCTION

Number or bottles produced: 5,048

SERVING AND STORAGE TEMPERATURE

Best served at 16-18 °C.

CELLARING POTENTIAL

It is a perfect wine to consume at this time. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, it has the ability to last for a long time,

