



COLECCIÓN
Vivanco
PARCELAS DE
GRACIANO

Freshness, Concentration and Power

Variety: 100% Graciano

Production: 1.089 bottles

Winemaking: Hand harvested into small 10kg cases.

The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the El Tablar de Zorraquín and El Cerrado parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barrels that were gravity filled.

Maturation: 18 months in new French oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional batonage in the first four months, but without racking. The wine was then bottled without fining or filtration so small natural deposits can occur in the bottle.

Tasting Note: Deep, almost opaque violet colour. Intense aromas of mulberry, plum and other black fruit, some herbal, bay leaf notes as well as mineral and floral, violet aromas to complement the fruit. Well balanced in the mouth with lots of fruit, soft tannins and a long, persistent finish.

Open, Serve and Match: Best served just below room temperature as an excellent match for venison and red meats, meat dishes with strong sauces and foie with rich blackberry confit sauce.

