



VALCALIENTE GRACIANO

Description:

Organic Red Wine 2013. D.O.C.Rioja

Monovarietal, made from carefully selected Graciano grapes

Alcohol content 13.5 % vol.

100% organic production. Own vineyards, certificate of organic production comprising both growing and vinification procedures.

This wine has undergone malolactic fermentation in new French barriques and rested there for a total of 4 months. Afterwards it was racked to a concrete tank where it remained for 4 months.

Appearance:

Its calling card is a purple red with intense raspberry hues, clean and very bright. A deep coloured wine with thick glyceric legs.

Nose:

Clean and straightforward with outstanding primary aromas reminiscent of the must scents developed during the vinification process. Release of pleasant, highly intense fruity notes of nectarines, wild berries like ripe blackberries and currants against a background of milk chocolate and red rose petals. It displays a sweet touch reminiscent of cherries. The nose offers all the nuances of a typical single-varietal Graciano. Balsamic and tertiary aromas also stand out and are released as the wine opens up. Subtle smoky touches contribute elegance to this wine. Rioja wines owe their fragrance to the use of this vine that adds finesse and quality to the cuvee.

Palate:

Very pleasant. Ample, sweet and tannic attack with balanced acidity. The oak perfectly blended with fruit and chocolate is best perceived in the mouth. Pleasant and delicate aftertaste.

Mighty young wine with a balanced palate that invites to tasting.

Pairing:

A rather special wine to be paired with snacks like hard and semi-hard cheeses, black olives, smoked appetizers, cold cuts and especially suited for feathered game or red meat.

Can also be served on its own or in good company.

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