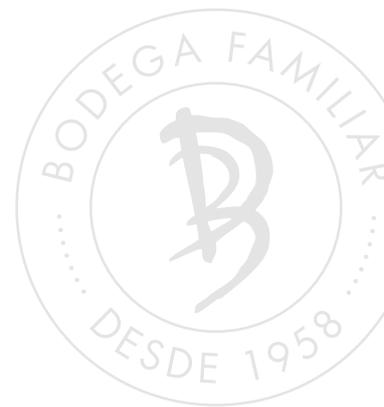




B O D E G A S

DOMINIO DE
BERZAL



GRACIANO

This is a single variety wine made with the graciano grape; a rare, unique grape with which we seek an exceptional wine; a demanding grape that requires meticulous work in the vineyard for an excellent balance.

TECHNICAL DESCRIPTION

Vintage: Manual

Variety: Graciano

Method: Destemming

Alcoholic Fermentation: In French oak barrels of 500 l with 5 days of cold maceration. "oxo line" method. After the alcoholic fermentation the wine is drained and returned to the barrel for malolactic fermentation.

Ageing: 8 months in French oak barrels.

TASTING NOTE

Colour: Intense cherry red, with great depth of colour and a young and lively edge.

Nose: Before swirling the glass, one appreciates nuances of dark berries, blackberries, currants, red and black cherries. Moving the glass brings out intermingled arid nuances of pink grapefruit, savoury liquorice and a light background of fresh herbs.

Palate: The initial sensation is fresh and lively, marked by the aromas of the dark berries, with a subtle touch of blackcurrant. The mid-palate is smooth, marked by the characteristic nuances of graciano. With a citric acidity and a light background of herbs, with mild, elegant tannins, with an after-taste of freshness and a subtle toasted touch that is reminiscent of bitter chocolate.

RECOMMENDATIONS

Consumption: 17°C. Open an hour before. Serve in a large glass.

Pairing: Small game and poultry, wild mushrooms, pink meats, duck, cheese, etc.

LATEST AWARDS

- Silver Medal in the awards Bacchus 2016.
- 91 points in Tim Atkin 2018.
- 90 points in the Peñín Spanish Wine Guide 2018.
- 90 points Robert Parker 2018.
- 91 points in James Suckling 2019
- 90 points the Peñín Spanish Wine Guide 2019.
- 90 points in Tim Atkin's "Rioja 2021 Special Report".

With production limited to 1,500 bottles per year, the graciano grapes come from the quality vines on the hillsides with the perfect orientation for maturation.