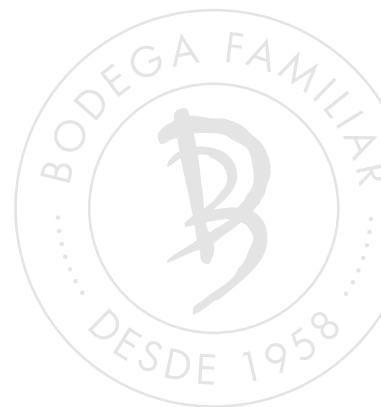




B O D E G A S

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

- 91 points in James Suckling 2019
- 90 points the Peñín Spanish Wine Guide 2019.
- 90 points in Tim Atkin's "Rioja 2021 Special Report".
- 94 points in Tim Atkin's "Rioja 2022 Special Report".