

The winery's Top of the Range - the purest expression of the Graciano variety. After 3 harvests spent getting to know our vineyards, their grapes and the best way of growing them, we reached the conclusion that the wine we so longed for would be Graciano-based... From its great complexity, aromatic finesse and freshness, a distinctive wine has been created, wonderful and elegant...



EXOPTO

2014

## VINTAGE

The 2014 growing season was characterised by above-average precipitation, particularly during the key harvest months of September and October. The generous rains meant that the vines were very lush and productive, and consequently we needed to work hard in the vineyard to restrict vegetative growth, keep yields down and maximise berry ripeness. Our tactics of green harvesting and thinning paid off handsomely, and by picking time we were looking at sweet, plump, healthy grapes. An outbreak of botrytis right at the death necessitated a careful selection in the vineyards and again in the winery, but the quality of the fruit that made it to press was superb.

**D.O. Ca RIOJA**

## TYPE OF WINE

Dry Red.

## GRAPE VARIETIES

Garnacha (20%), Tempranillo (20%), Graciano (60%).

## VINEYARD AGE

50 to 100 years.

## TYPE OF SOILS

Cantos Rodados, Arcillo Calcareo.

## HARVEST

Hand-Picked in 12 kg cases.

## WINEMAKING

Fermented in oak vats.

21 days maceration.

## AGEING

18 months in french oak barrels (50% New).

## PACKAGING

Natural Cork. 6 bottles cases.

## PRODUCTION

2.500 bottles.

## TASTING NOTE

Dark Color. Fruits of the forest, baking spices, pepper and licorice on the nose. Plush and polished, this rich red delivers mouthfilling flavors of plum, dark chocolate, licorice and mineral, with well integrated tanins, fresh acidity and a smoky spicy finish. Harmonious.

## FOOD MATCHING

Game, lamb stews and also with pressed cheeses such as Manchego or Idiazabal.

## SERVING TEMPERATURE

16° C

**ALCOHOLIC DEGREE**

14,00 %

**TOTAL ACIDITY (TARTARIC)**

6,00 g/l

**ACETIC VOLATILE ACIDITY**

0,68 g/l

**pH**

3,52

**TOTAL SULFURE DIOXIDE**

75,00 mg/l

**FREE SULFURE DIOXIDE**

28,00 mg/l