



# LA MIMBRERA

## GRACIANO

RED WINE  
**2019**

This wine has a very special sentimental value since it is the first vineyard we planted in the town of Ábalos, next to the 100 years-old vineyards of La Mimblera – Coupage Tradicional. The idea was to develop a 100% Graciano wine, at high density (5,000 feet / ha) in an Atlantic context: Rioja Alta, limestone and clay soils, 450 m altitude.

### VINTAGE

The 2019 vintage did not present major weather setbacks. Overall, it was a dry vintage with little rainfall that allowed it to enjoy an excellent phytosanitary status throughout the cycle. These conditions imposed a low vigor vegetative development on the vines, resulting in clusters of small size and low weight. The 2019 wines are structured and balanced with a very good aromatic expression.

### TYPE OF WINE

Dry Red

### GRAPE VARIETIESS

Graciano 100%

### VINEYARD

- La Mimblera – Ábalos – Planted in 1920 – Limestone and Clay, gravels
- 450 meters high, south-west exposure

### HARVEST

- 25 October 2019
- By hand / 15 kg cases

### WINEMAKING

- Integral fermentation in barrels at low temperatura (22°C)
- Maceration – 2 weeks

### AGEING

- Used french oak barrels (600 l)
- 18 months

### PACKAGING

- Natural cork
- 6 bottles wooden cases

### PRODUCTION

- 700 bottles of 75 Cl.

### TASTING NOTES

Deep purple color. Spicy nose, Mediterranean herbs, hay, figs, pepper with hints of black berries. On the palate, the wine is silky and elegant, a spicy mid palate with a fresh finish.

### FOOD PAIRINGS

Game dishes, suckling pig and with old vintages, grilled fish.

### SERVING TEMPERATURE

16°C

### ANALYTICAL DATA:

ALCOHOLIC DEGREE	13,00 %
TOTAL ACIDITY (TARTARIC)	6,33 g/l
VOLATIL ACIDITY	0,65 g/l
pH	3,24
FREE SULFUR	10 mg/l
TOTAL SULFUR	25 mg/l

BODEGAS  
**EXOPTO**



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