



# LA MIMBRERA

## GRACIANO

RED WINE  
**2020**

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 Mimbrera – 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

Although the 2020 vintage can be described as warm and Mediterranean because of the high temperatures it has known throughout the campaign, rainfall was also abundant especially in spring with rains spread every 7 days. These weather conditions generated very significant mildew pressure with production losses of up to 40%. The dry and hot summer finale generated a noticeable drop in acidity that forced us to harvest early to hold the phenolic balance of the wines.

### TYPE OF WINE

Dry Red

### GRAPE VARIETIESS

Graciano 100%

### VINEYARD

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

### HARVEST

- 16 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

- 900 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)	6,25 g/l
VOLATIL ACIDITY	0,55 g/l
pH	3,30
FREE SULFUR	15 mg/l
TOTAL SULFUR	28 mg/l

BODEGAS  
**EXOPTO**



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