LA MIMBRERA
GRACIANO

RED WINE

2021

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

It is difficult to classify the 2021 vintage as Atlantic or Mediterranean… Winter was very rainy (December to February) with well-distributed rainfall and snowfall that generated very good water reserves. Spring was rather dry, with occasional storms in June that severely damaged the vineyard and lowed the yields. A dry and cool summer ensured optimal sanitary conditions with little intervention. The rains in September and the high temperatures in October helped the vineyard to perfectly complete its maturation cycle, being this vintage's wines very balanced.

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

- 18 October 2021
- By hand / 15 kg cases

WINEMAKING

- Integral fermentation in barrels at low temperatura (22ºC)
- 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

16ºC

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

D.O.Ca RIOJA