

HEBABE GRACIANO 100%

Hebabe



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| Variety | Graciano 100% |
| Location | Rioja Alta |
| Age of vine | 75 years old |
| Soil | Marl |
| Method | Manuel harvest and strict selection process is followed by destemming, light crushing and a 7 day maceration. Fermentation then takes place at 28°C for 12 days. The wine is then aged for 12 months in 225L medium toast French Racking is performed every six months. A further 12 months is then spent in bottle. Natural Cork Bordelese Bottle. |

Alcohol content: 14.00 %

Presentations Cardboard Box; 6

Tasting Notes: It is a color bigarreau cherry and good robe. Intense aromas of ripe black fruit, that harmonise with toasted flavor. In the mouth, it is balanced and the retronasal very persistent and the perfect combination of fruit and wood is highlighted.

Recommended Dishes:

A delicious wine to accompany Game and all kinds of red meats.

Serving Temperature 17° C

Prizes and Honourable Mentions

Gold Medal Internatinal Wine Challenge Catavinum 2015

Commended Medal, Decanter World Wine Awards 2013

96 puntos Guía SEVI 2014



