

Valcendon

/Graciano

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

16 °C

♥ Grilled meats, legume stews, cured cheeses, cold meats and dried fruits.

RIOJA
Denominación de Origen Calificada



COLOUR Intense and bright dark red, with high cloak and violet reflections.

AROMA Very intense aromas of ripe fruits (blackberries, cherries and maraschino) combined with balsamic and spicy notes. Mineral and dairy end with slight toasted touches.

TASTE Very broad and wide tasty wine, with a perfect balance between sweetness and acidity.

	Valcendon Graciano		100 % Graciano
	Bodegas d. Mateos S. L.		20 years old
	D. O. Calificada Rioja (DOCa Rioja)		6,500 kg/Ha
	Aldeanueva de Ebro (La Rioja) Spain		13,7 % alc/vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Fermentation in stainless steel tanks at controlled temperature (27 °C) for 25 days. Daily overpumping. ❸ Racking. ❹ Malolactic fermentation. ❺ Ageing in 225 l french oak barrels (100 %) with MT+ toasted for 5 months. ❻ Stabilization and bottling.