

2018 SOLO I GRACIANO

VARIETY: Graciano

VINEYARD AND SOIL:

This grape variety comes from our vineyards of the “Valdemadero” property, with greater luminosity and **limestone** soils.

HARVESTING AND ELABORATION:

Controlled fermentation elaboration.

TASTING NOTES:

An intense violent color, discernible on the bouquet are red fruits aromas, balsamic and dried fruit husk nuances; vivacious on the palate, with a pleasant balance between acidity and alcohol.

PAIRING:

Recommended for red meats, game meat and pates.

IDEAL TEMPERATURE:

Between 14º and 16º C.

PHYSICAL-CHEMICAL PARAMETERS:

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|------------------|----------|
| Alcohol content: | 14.5% |
| pH: | 3.26 |
| Total Acidity: | 6.91 g/l |
| SO2 Total: | 36 mg/l |
| R. Sugars.: | 25 g/l |

