

SOLO I GRACIANO 2021

VARIETY Graciano.

VINEYARD AND SOIL This grape variety comes from our vineyards of the "Guadajira" 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, fish and pates.

IDEAL TEMPERATURE Between 14° and 16°C.

PHYSICAL-CHEMICAL PARAMETERS	Alcohol content:	13,00%	SO ₂ Total:	9 mg/l
	pH:	2,95	Volatile	
	Total Acidity:	6.63 g/l	Acidity:	0.33g/l

