



Oiasso Graciano

Varietals: 100% Graciano.

Vintage: 2017

Alcohol: 14,5 % by Vol.

Making: Starting with the most rigorous organic farming to be the foundation of this artwork result of the hard work in our oldest vineyards of Graciano. We obtain just a small crop of this great grapes.

Handpicked harvest in the optimal ripeness point. The recollection is in small boxes to preserve the fruit. A delicate process of crushing, and a very slow, cold and control fermentation. Develops a unique wine, very special, great valance and complex.

After fermentation the wine is aged in oak barrels for 10 months to give this wine balance and softness not often found in this varietal. As result of this elaboration, we get a soft full wine with the ability to age for great length of time.

This wine is the result of the fully dedicated dream of the winemaker and in each step of the process to get expression in all bottles, a delicate wine with balsamic notes.

TASTING NOTES

VISUAL: deep colour, picota cherry colour with violet-blue shines.

NOSE: Intense and attractive spice with wild berries notes, in balance with blackberries and blueberries, complemented with delicate toasted cedary and almond notes due to the barrel aging

PALATE: convincing, powerful and approachable. Mouth filling with lush fruit and soft silky tannins. It highlights the freshness and bright acidity characteristic of this varietal that is so well adapted to our region.

PAIRING: Ideal to combine with whatever roast fatty meat, flavorsome hearty stews , goat and sheep cured cheeses.

SERVICE: Ideal temperature service 16º-17º C