

SOLOGRACIANO

ARIZCUREN



COUNTRY Spain

GRAPE VARIETY

100% Graciano.

ALC. % 13%

VINEYARDS

Age: 40-60 years old bush vines.

Soil: Grapes from El Arenal vineyard. Sandy soils.

Altitude (m): 600m.

Sustainable farming.

Harvested by hand in baskets of 11 kg.

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APPELLATION

Rioja DOCa

ELABORATION

In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over. Aged for 7 months in 500 liters French oak casks.

PAIRING

Red meats, game meat, stews, spoon dishes. Ideal for some lamb chops.

TASTING NOTES

Perfumed and fine-grained, with a vibrant acidity and lively flavors. Aromatic and elegant, with the varietal touch of pepper.

RATINGS

•94 Tim Atkin , vntg 2022

•91 Robert Parker (WA) , vntg 2022

•94 Decanter , vntg 2020

•93 Robert Parker (WA) , vntg 2020

•92 Tim Atkin , vntg 2020

LOGISTICS

6 PACK

18 x 25 x 30,5 cm |

8,7 Kg

VMF

75 cs 6 | 682,5Kg|

177,5cm

EUROPALLET

65 cs 6 | 565,5Kg|

177,5cm