MISA & CUVÉE

SÍNODO O GARNACHA GRACIANO

SÍNODO



COUNTRY Spain



APPELLATION
Rioja DOCa

GRAPE VARIETY
70% Garnacha, 30% Graciano.

ALC. % 14.5%

VINEYARDS
Age: 30 years old and 5 years old.
Soil: Pebby and gravel with sandy silly texture.
Altitude (m): 450-500.
Sustainable farming.
Harvested by hand in small cages of 8 Kg.

ELABORATION

The garnacha is slightly crushed while the graciano is fermented with the whole grain. Alcoholic fermentation in stainless steel tanks of 1.500 liters at a controlled temperature. Malolactic in new 1 and 2 year old French and American oak barrels. Aging in barrels for 11 months with frequent batonnage twice a week. It will then rest in a 760 liters flextank until it is bottled.

PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

TASTING NOTES

Intense, bright cherry red. Notes of red berries with the sweetness typical of Garnacha, combined with Graciano's freshness, structure, black fruit, and spice. All on a complex oak background with delicate smoky and sweet flavors.

RATINGS

- **92 Tim Atkin** , vntg 2023, 2022
- **91 Robert Parker (WA)** , vntg 2023, 2021, 2019
- **91 Tim Atkin** , vntg 2021, 2020, 2019
- **+90 Robert Parker (WA)** , vntg 2020

LOGISTICS

6 PACK	VMF	EUROPALLET
34 x 25 x 17 cm; 8 kg	104 cs 6 | 862Kg | 161cm	100 cs 6 | 800Kg | 195cm