

# RAICES

## PREMIUM

### GRACIANO



**Origin:** Its Spanish roots are well known, particularly in Rioja and Navarra. It can also be grown in other regions of Spain (Andalusia, Castilla-La Mancha, Castilla-Leon, Extremadura, Aragon, Cantabria), Portugal, France, California or Australia. This vine likes cool soils. Becoming more popular due to its characteristics. Its name comes from the "Grace" it adds when used in blends, both in terms of aroma and taste.

- **Colour:** Blue black colour
- **Date of first crop:** Unknown but extensive studies were carried out in the 19th century by Maria José Lopez de Héredia
- **Area:** 2,140 Ha only in Spain
- **Maturity:** Semi late budbreak - late maturity
- **Yields:** Vigorous but not very productive (low yields)
- **Vulnerabilities:** Quite resistant to parasites, mildew, powdery mildew but very sensitive to humidity. Very sensitive at the end of maturation following structural changes and a rapid rise in sugar. Watch out for oxidation.
- **General characteristics:** Wines made from Graciano have a bright red colour, high acidity and are very aromatic and rich in tannins. Watch out for early oxidation of the colour.
- **Synonyms:** Tintilla de Rota (Andalusia), Parraleta (Aragon), bâtard nero, Bordelais, Cagnulari, Bâtard Cagnulari, Cagnulatu, Calderello, Courouillade, Cargo Muol, Couthurier, Graciana, Négrette grosse, Jerusano, Morastel, Karis, Matarrou, Minostello, Monastel, Monestaou, Perpignan, Miuda, Tintilla, Tintilla Rota, Xéres, Zinzillosa, Tanat Gris, Cendron, Tinta do padre Antonio.

### Raices Graciano 2017

Vino tinto varietal • 14% Vol.

Dark, almost black colour with purplish highlights. Intense nose of ripe dark fruit (blackberry, blueberry, blackcurrant), pepper, cinnamon and violet. The attack in the mouth is fresh and pleasant. The full mid-palate reveals warm spices and Mediterranean herbs. The pleasant tannins strengthen the structure. The finish offers a beautiful freshness that balances the alcohol, which is not noticeable.

**Pairings:** Excellent with lamb (loin, crown or leg), red meats grilled with herbs, escalopes, game in sauce, creamy cheeses or smoked salmon.