

# GR1129



## Description

A new project born out of a non-conformity that drives us to do something different and exceptional. For this wine, we only use clusters from our oldest vineyards which have performed exceptionally well all year.

This wine is not produced every year, only in years where all the factors involved have been favourable to achieve this exceptional, limited product that is presented in limited, numbered bottles.

The wine undergoes continuous maceration periods to extract all its potential before going into French and American oak barrels for long periods of time.

## Tasting

**Visual Phase:** Intense cherry-red colour turning to claret with a purple edge.

**Nose Phase:** Ripe fruit, spices, milk, balsamics (eucalyptus, pine), freshly-cut wood and light toasted notes.

**Taste Phase:** Fleshy, fresh, reminiscent of forest fruits like sloes, cranberries and raspberries.

## Pairing:

Cold meats, red meat, large game meat, spicy dishes, stews and cured cheeses.

## Composition:

**Varieties:**

**Graciano:** 100%

**Percentage alcohol:** 13.5°

**Total acidity:** 6.0 gr/l

**Volatile acidity:** 0.50 gr/l

**PH:** 3.47

**Free SO<sub>2</sub>:** 25 mg/l

**Reducing sugars:** 1.8 gr/l

## Production:

**Fermentation temperature:** 27°

**Maceration:** First, cold maceration before the alcoholic fermentation after which another maceration is performed.

**Fermentation time:** 25 days

**Type of barrel:** French and American oak.

**Time in barrel:** 36 months

**Time in bottle:** At least 12 months.

