



PAGOS DE VALDEORCA

GRACIANO

VARIETY
100 % Graciano

VINEYARD

El Musco

- Village: Laguardia
- Year of plantation: 2000
- Altitude: 556 m
- Exposure: East and South-East
- Soil: Silty clay with limestone

AGEING SYSTEM

20 months in French oak barrel , 4 months in concrete tank and minimum 14 months in bottle.

ELABORATION

Once we have chosen the best grapes from El Musco, we introduce them in stainless steel vats of 5.000 litres where the pre-fermentative maceration takes place for the next 3 days. Once the alcoholic fermentation has begun, the wine is pumped over slightly each day. After fermentation, maceration with the skins is prolonged for 7 days. The second fermentation (malolactic) is also carried out in this tank and then transferred to French oak barrels. After the time in barrels, it is transferred to a concrete tank to round it off and achieve the long, structured and persistent wine that characterizes it. After this, it is transferred to the bottle, where it rests for at least 14 months until it is released to the market.

TASTING NOTES

- Visual phase: Cherry with purple tones.
- Bouquet: Very intense floral and mineral aromas. Mix of red fruit, thyme and rosemary notes.
- Olfactory phase: Full, potent, well balanced. Gentle, elegant with volume. Tannins present but without peaks. Supple feel, full and elegant aromas.
- Aftertaste: Long and persistent.

ANALYTICAL DATA

Alcohol content: 14.0 %