

# HERETAT DE TAVERNERS, S.L.

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**Enotourism:** Tasting ( Monday to Friday from 10:00-13:00 and from 16:00-18:30, Saturday and Sunday from 11:00 -13:30). Guided visits to the cellar everyday with previous appointment.

**Foundation Year:** 1.999 **Vineyard (Ha.):** 25.

**Appellation:** D.O. Valencia, Subarea Clariano

**Director:** Joan Llobell

**Winemaker:** Ana Gómez



## Wine Profile



**Name:** GRACIANO **Vintage:** 2006 **Sort of wine:** red crianza

**Area (D.O.):** D.O. Valencia, area Clariano.

**Vineyards:** Plots of Rambla.

**Soil:** Medium clay with vegetal cover.

**Grape varieties:** 100% Graciano.

**Alcohol:** 14'5 **pH:** 3,37 **Total acidity:** 5,43 g/l **Residual sugar:** 1,02 g/l

**Bottle:** Bordeaux 750 ml.

### Winemaking and Ageing:

Winemaking takes place in 100 hl. and 50 hl. depots. The rioja variety Graciano is perfectly adapted to the climatic conditions of the estate with vineyards of more than 20 years

Fermentation at controlled temperature. We do vertical removals and handmade passage to achieve an intense but soft extraction. The variety Graciano is characterized for a high quantity of colouring that allows us to obtain wines of intense color and body. At the same time, the slow ripeness of the grapes does that his tannins are soft and elegant favoring the long macerations. After the pressing, malolactic fermentation takes place in stainless steel tanks. The ageing of the wine is made in third year oak barrels, in order to avoid an aggressive impact of the wood and we can enjoy the characteristics of this particular Riojan variety cultivated in Mediterranean climate.

**Stainless steel tanks:** 2 months **Ageing:** 14 months **Bottle:** 12 months

**Number of bottles:** 13.598 bot de 750 ml.

### TASTING NOTE

Singular wine, since it is the Graciano plot located more in the south of Spain, as it is a typically Riojan variety, being very recognizable his grape character, but with a differentiated profile.

Dark red color with purple edge. Intense and deep in the nose, with red and black fruits, wrapped of a balsamic touch. In mouth the sensations are fresh, mineral and fruity with soft toasting and spicy touches. Balanced and persistent, showing his weight in mouth and potential to the bottom of the palate.

### FOOD PARING

Plates of spoon, vegetables and stews with long boilings, as well as elaborated dishes .

Due to his acidity, it accompanies very well fat dishes or plates with intense flavors as the rice with lobster, rice with duck, etc.