



Name: LIVIUS GRACIANO Gran Reserva

Vintage: 2016

Varieties: 100% Graciano

Vineyards: Rioja, 80 years old

ELABORATION

Harvest: Manual in 15 kilo plastic boxes and sorting table. Cold prefermentation for 3 days and spontaneous fermentation .

New oak barrels: French 70% and American 30% for 10 months and 8 months in two year old barrels (French 80% and American (20%)

Wine is aged in oak for 24 months in French, American and Hungarian oak barrels.

TECHNICAL DATA

Alcohol content: 14.00 % vol
Total acidity: 6,30 gr./l tartaric
Volatil Acidity: 0,84 acetic

TASTING NOTES

Appearance: Black cherry color

Aroma: Very complex. Ripe fruit and balsamic tones

Palate: Powerful, tasty, well balanced. Long, fresh and balsamic finish.

GASTRONOMY

Matching with venison and read meats. Very special with chocolate.

Serve at 16°- 18°C

PRESENTATION

Bottle "Borgoña Expresión 75"

Cap 100% Tin

Natural Cork 44X24,2 mm

Self-adhesive label

Six bottle wooden case in horizontal position

ACCOLADES/RATINGS

91 points James Suckling 2019