

GRAZIA DE COR DE MEI



TINTO

Rioja

Qualified Designation of Origin

Reserva

14.5º

50% Graciano, 50% Tempranillo

Aged 12 months in oak barrel

Hand-harvested

Selected harvest

Fermentation at controlled temperature

Grapes from vineyards planted 40 years ago

Municipality of Haro (Rioja Alta). Considered one of the best areas for vine cultivation due to its clay-limestone soils, which retain little water and produce low yields of very high quality

Sustainable viticulture

TASTING NOTES

Color: Deep red tone.

Nose: Deep sensation with intense violet aromas.

Palate: Great structure, with very marked but well-controlled tannins