

# VILLOTA

## GRACIANO 2022

VILLOTA

LASERNA — LAGUARDIA  
RIOJA ALAVESA



Graciano from the San Rafael meander is a legendary grape in the contemporary history of Rioja. Its fame and viticultural excellence are sustained by unique geoclimatic conditions, expressed in a character that is both vertical and voluptuous, balsamic and fruity. An irresistible intensity.

2.646 bottles of 0.75 l

**2022 VINTAGE.** It was one of the driest and hottest vintages in recent years. Autumn and winter had normal rainfall and temperatures but the spring turned to be extremely warm. High temperatures from May until the end of the grape cycle, with scarce rainfall until August. The heat waves (40 degrees during the day and tropical nights, with 20 degrees) caused a very fast maturation and also a premature vegetative stop. The health conditions were extraordinary.

#### VINTAGE QUALIFICATIONS.

- DOCa Rioja: Very Good.
- Álava Viticulture and Oenology Department: Excellent.

**VARIETY.** 100% Graciano. The vines were planted in 1992 on the middle terrace that gently descends towards the Ebro. Calcareous soil with clay, covered with a layer of pebbles that gives the grapes an attractive maturity, optimal for being produced as a single variety.

**WINEMAKING.** The grapes are harvested by hand and passed through a selection table. Fermentation takes place in 7,000-litre French oak vats. The wine matures for 12 months in 225-litre French oak barrels of different toasts. Bottled in August 2024.

**TASTING NOTES.** Dark garnet, intense nose, hints of black fruit, balsamic and undergrowth notes. Seductive, tasty, deep and vertical mouthfeel. Pure Graciano essence.

**ALCOHOL.** 15% Vol.



*Scores obtained by the 2021 vintage*

