



GR99 MILGRANO



the vineyard

Vineyard planted in 1909.

Located in Ravine of The Dry Valley (Valseca) in San Vicente de la Sonsierra.

Calcareous-clay soils and sandstone.

The are Tempranillo, Garnacha, Viura, and small percentages of other varieties such as Graciano, Malvasía, Calagraño, and other unknown varieties that have existed among the old vines of the region.

Very small and a high quality production.



winemaking

The first selection of grapes is made by hand in the vineyard during harvest by separating the highest-quality bunches which is then followed by individual berry selection.

Fermentation at a low temperature. Indigenous, local yeasts from the Sonsierra were employed to assist the fermentation.

Malolactic Fermentation took place in French oak barrels. Ageing in special French oak barrels for 12 months.

Ltd. production: 600 bottles



tasting notes

Very complex and with strong character.

The wine offers a light mouth feel and is supported by the structure produced by the old, experienced vineyard.

A fresh, floral wine with fruity body and a silky palate of great elegance.

Long and tasty.

Special, delicate and elegant

winemaker:
Carlos Mendoza

type:
generic

SAN VICENTE DE LA SONSIERRA
DOCa Rioja

grape varieties:
tempranillo, garncha, viura & others

alcohol:
13%