

VIÑA MONTY

GRACIANO 2016

VINTAGE 2016.

|VERY GOOD| THE VINEYARD EVOLVED FAVOURABLY THROUGHOUT THE WHOLE OF THE GROWTH CYCLE. THE VINTAGE STOOD OUT FOR THE GREAT BALANCE BETWEEN THE ACIDITY AND ALCOHOL, ITS AROMATIC QUALITIES AND EXCELLENT PHENOLIC RIPENESS, WHICH GIVES THE WINE GREAT DEPTH AND PERSISTENCE.



100% GRACIANO.



THE RESULT OF THE COMING TOGETHER OF TWO VINEYARDS. ONE OF THEM IS IN CENICERO, RIOJA ALTA, AT 440 METRES ALTITUDE AND HAS CHALKY SOIL. THE OTHER VINEYARD IS IN RIOJA ORIENTAL, NEAR TO THE MEANDER OF THE RIVER EBRO, AT 360 METRES ALTITUDE, WHERE THE CLIMATE IS MUCH MORE MEDITERRANEAN AND THE SOILS CONTAIN A LOT MORE CLAY.



BOTH PARCELS ARE HARVESTED BY HAND AND ARE VINIFIED SEPARATELY. ALCOHOLIC FERMENTATION IN TRUNCATED-CONE TANKS, WITH LONG MACERATIONS, 25 DAYS OF SKIN CONTACT. MALOLACTIC FERMENTATION IN CEMENT TANKS.



28 MONTHS IN SEMI-NEW FRENCH OAK BARRELS OF MEDIUM-PLUS TOAST.



AFTER FINAL BLENDING, THE WINE IS AGED FOR A MINIMUM OF 18 MONTHS IN THE BOTTLE.



|COLOR| CHERRY RED WITH A PURPLISH RIM.
|AROMA| RESINOUS AND SPICED NOTES OF FENNEL AND BLACK LIQUORICE.
|TASTE| IT HAS A FIRM ENTRY ON THE PALATE AND IS EXTREMELY BROAD, WITH SWEET, SUCCULENT TANNINS. MINERAL, RESINOUS AND BLACK FRUIT FLAVOURS. IT HAS A LONG, PERSISTENT FINISH.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13.5 % v/v	1.9 g/l	5.5 g/l	3.50



WINE-MODERATION
CHOOSE | SHARE | CARE