

DEHESA DE LUNA GRACIANO



Grape varieties:

100% Graciano.

Sweetness:

Dry

Aging:

8 months in 400 liter French oak barrels.

Appellation of origin:

Vino de España.

Finca Dehesa de Luna.

+ info:

Wine-making:

Harvesting was done manually in 12 kilo boxes.

The malolactic fermentation took place in casks and, once completed, was followed by an ageing process of 15 months.

Tasting note:

A very full wine with bluish trimmings which give the impression of youthfulness.

Intense and elegant on the nose, with the first hints of reduction which have protected the wine and which oblige us to decant it in order to bring out a great aromatic palate predominated by balsamic, spices and mineral notes.

On the palate... it's a wine to be discovered. You'll find many things which won't leave you indifferent. Tannicity, acidity, depth, aromas... It's a modern wine like those of years gone by.