

# VINE ROOTS



## VINE ROOTS GRACIANO 2018

### GRAPE VARIETIES

100% Graciano.

### TASTING NOTES

**Colour:** cherry red and high intensity

**Aroma:** mulberry, hints of leather, earthy, minerals and pepper.

**Taste:** black fruits, medium acidity, medium tannins, and lingering finish

### FOOD PAIRING:

Temperature to be served between 15 and 18°C.

With all red meats in general, roasted or grilled, fish dishes in sauces. Mature cheeses and nuts.

### GRAPES FROM RIOJA DISTRICT

100% Rioja Oriental.

### MATURATION IN CELLAR

12 months in new American oak barrels of 225 liters.

Grapes picked by hand.

Carefully selected grapes

Removal of the stems without crushing the grapes.

Fermentation at controlled temperature in new American oak barrels of 500 liters.

Periodic rackings with controls of quality and tasting.

### ANALYSIS

pH	3,36 upH
Alcohol %	14,5 % v/v
Residual sugar	1,9 g/l
Total acidity in Tartaric	7,2 g/l
Total sulfur	81 mg/l

### ALLERGENS

Contains sulfites.

