



GRANO A GRANO 2015

Wine made from two different plots, “Valdemontan” with 0,17 hectares y “Pinillas” with 0,15 hectares, both older than 100 years in a very poor soil. Very low yield of only 500 grams per plant and 1500 kg per hectar.

Varieties	50% Garnacha y 50% Tempranillo
Altitud	436 metres
Harvest	Manual 15 kg boxes
Elaboration	Selection of the berries one by one. It ferments in an open french oak barrel, daily stirring. Ages for 30 months in a very fine 225 liters french oak barrel.
Alcohol degree	14,5%
DOCa	Rioja
Sub zone	Rioja Alta

TASTING NOTES

VISUAL: Intense ruby color, high body.

NOSE: Vanilla, withe chocolate and plum. Spice with hints of cinnamon.

MOUTH: Nice density, licorice notes but the acidity of red fruits makes it light at the same time. Noticable tannis that provide complexity.

PAIRING

Roasted meat and stews. For us this wine is to have i ton its own and enjoy discovering it.