

VARIETAL GRACIANO

A graceful wine. The Graciano grape is delicate and fresh, resulting in a wine of great character and finesse

VARIETIES

Graciano

VINEYARD

This wine is made from Graciano grapes from our Monastery estate surrounding the winery. The combination of alluvial calcareous soils and the Mediterranean climatic influence are ideal to grow this indigenous and rare grape.

VINIFICATION & AGEING

Because of the proximity of the vineyard to the winery, the harvest and selection of this *rara avis* grape is done with extra care before vinification in stainless steel vats and 12 months ageing in new American-oak casks.

TASTING NOTES

- Bright cherry-red colour with good depth and bluish hues at the rim.
- One of Graciano's distinctive feature is the aroma, stronger than other Rioja varieties. Therefore, we find intense redcurrant, red berry fruit and pink pepper with subtle vanilla and mineral hints.
- Full-bodied wine with intense flavours, well-integrated tannins showing the red berry fruit found on the nose. Long, refreshing finish with excellent balance and harmony.

FOOD PAIRING

The complexity of the grape means Barón de Ley Graciano can pair with some pretty interesting and less obvious dishes, such as Cheesecake, and is also the perfect ally of Iberian ham and cold cuts, duck magret, lamb and stews.



ALCOHOL

SERVING TEMPERATURE

14% vol

15°C - 18°C / 55°F - 65°F





