

Finca La Pared Graciano

Finca La Pared

Spain - Navarra

Finca La Pared Graciano is a powerful graciano that is perfectly integrated with the oak. It shows remarkable notes of fresh spices and dark fruit. Reserved, serene, deep black. Restrained feel.

Specifications

Varietals	100% Graciano
Agricultural Practices	Sustainable
Soil type	Calcareus-clay
Vinification	The grapes are picked at night, when temperatures are cold, and macerated for 4 5 days in small stainless steel tanks. Slow fermentation by selected yeasts begins. By combining délestages and pumpovers at certain times, we favor the extraction and maceration process. Maceration is extended for 10 more days after fermentation We gently press the grapes and the wine carries out its malolactic fermentation in even smaller stainless steel tanks. When the wine has naturally lost its thickest suspended solids, we transfer it to hand crafted, fine grained French oak barrels. The wine is aged for 12 months in the same barrels without racking. It is bottled after light filtration without fining.



Codes, Weights and Measures

UPC	7 84585 02963 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02963 8
Case Weight	20
Cases/Pallet	100
Layers/Pallet	10
ABV	15.00%
SRP	\$ 49.99 USD 750mL Bottle

Reviews and News

2021 Finca La Pared Graciano - 94 PTS - JD

2019 Finca La Pared Graciano - 93 PTS - JS