



PARCELAS DE GRACIANO EL TABLAR DE ZORRAQUÍN and EL CERRADO

2019 Vintage

The 2019 vintage will go down in history as one of the best for the ripening of long-cycle varieties. In addition to greater heat summation, there was moderate vigour thanks to good rainfall distribution: rainy autumn, dry winter, and spring with a regular rainfall to give way to a summer with hardly any rain in the areas where the two plots that form part of this wine are located. The cycle was earlier than in previous years, with a cool September that accompanied the completion of the grape ripening process. The grapes were picked during the last week of October, in several stages.

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Freshness, Concentration and Power

Variety: 100% Graciano

Production: 1.653 bottles

Alcohol: 14

Ph/Total Acidity: 3.70/5.6

Residual sugar: 1

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GRACIANO

Winemaking: Hand harvested into small 10kg cases.

The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the El Tablar de Zorraquín and El Cerrado parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barreis that were gravity filled.

Maturation: 18 months in new French oak barreis from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional batonage in the first four months, but without racking. The wine was then bottled without fining or filtration so small natural deposits can occur in the bottle.

Tasting Note: Deep, almost opaque violet colour. Intense aromas of mulberry, plum and other black fruit, some herbal, bay leaf notes as well as mineral and floral, violet aromas to complement the fruit. Well balanced in the mouth with lots of fruit, soft tannins and a long, persistent finish.

Open, Serve and Match: Red beef, venison in chocolate sauce, foie gras with blackberry jam.

