



PARCELAS DE GRACIANO

EL TABLAR DE
ZORRAQUÍN
and EL CERRADO

Vivanco

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compartiendo cultura de vino

2021 Vintage

While the 2020 vintage will forever be remembered for the pandemic and the challenge it represented for humanity, 2021 will be recalled for the last great winter storm in recent memory: Filomena. A historic snowfall between January 6th and 9th, 2021, which replenished the soils with water as had not been seen for many years.

Spring was once again wet, particularly in the Tudelilla area, with more than 100 litres of rainfall between April and May. Summer then brought a very different profile, with a cool and dry July that further delayed the vineyard cycle, followed by a textbook August — warm days and cool nights — leading to an October harvest, almost reminiscent of another era. The Graciano reached unprecedented parameters, displaying deep, enveloping fruit and giving rise to a truly memorable wine. The El Cerrado vineyard parcel was harvested on October 18th, while the La Ladera de Zorraquín parcel was harvested on October 12th.



COLECCIÓN
Vivanco
PARCELAS DE
GRACIANO

Freshness, Concentration and Power

Variety: 100% Graciano

Production: 1.900 bottles

Alcohol: 14% vol

Ph/Total Acidity: 3.53/5.7 g/L

Residual sugar: 2 g/L

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 barrels that were gravity filled.

Maturation: 18 months in new French oak barrels 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.

