

DESDE  1949

VIÑA HERMINIA

GRACIANO 2009 VENDIMIA SELECCIONADA



- YEAR:** 2009
- VARIETIES:** 100% Graciano.
- PREPARATION:** *After 15 days of maceration, the malolactic fermentation takes place in new French oak casks, thus strengthening its aromas and stabilizing the colour.*
- AGEING:** *This 100% Graciano wine ages for 16 months in French and American oak casks, finishing off with 12 months in bottle.*
- TASTING NOTES:** *Deep and intense violet colour. Elegant on the nose, creamy and floral. Ample and powerful, influenced by the graciano grape. Rounded and very fresh in the mouth, with soft tannins and an excellent lingering finish.*
- ACCOMPANIMENTS:** *Perfect partner for red meats, well cured cheeses and game stews.*

Serve at 17°C

90+  *Robert Parker*
Puntos Parker **Wine Advocate**

94 
Guía Gourmets
2014 **GRUPO GOURMETS**