

- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA



COLOMA GRACIANO SELECCIÓN 2017

Varietal: 100 % Graciano (15 year old vines at the time of harvesting)

Appellation: VT Extremadura. Subzone Ribera Baja del Guadiana (Westernmost part of Extremadura, where the weather conditions are less extreme due to Atlantic wind influence and slight humidity provided by Guadiana river).

Vineyard: Sandy loam soil with medium size 30-60 mm. pebbles. Altitude around 300 meters.

Winemaking: Harvested at the end of August. Maceration during 14 days. Temperature controlled fermentation was carried out with selected yeast at 25C. Malolactic fermentation in the tank. 18 months later was placed in barriques of American and French oak for aging during 6 months.

Tasting Notes: An intense red garnet color. Aromas of ripe fruits, toast and roasted coffee precede a mineral palate with resolved tannins finishing long with hints of spices and wood.

Wine Pairing: Perfect with red meat, barbecue, roast beef and hearty stews.



Jancis Robinson
JancisRobinson.com

16.5/20

Deep crimson. Lifted and aromatic with a strong floral/wild-herb note as well as the dark fruit and a hint of oak sweetness. The passage in oak seems to have thickened the tannin texture but the acidity helps to make the wine as a whole more lively and moreish. Sweet-fruited but fresh and fragrant. Full-bodied and with an attractively dry finesse at the very end that I had not expected. I'd love to try an unoaked version of this lively and scented variety but this is likely to be GV. Needs food at the moment and no rush to drink this. (JH)

