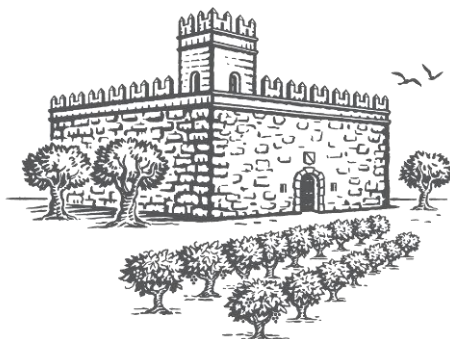


- DESDE 1966 -



COLOMA

PATRIMONIO VITÍCOLA



- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA

COLOMA GRACIANO SELECCIÓN 2019

TINTO VARIETAL
100% GRACIANO

6 MESES EN BARRICA AMERICANA Y FRANCESA
UVA DE COSECHA PROPIA

I.G.P. Vino de la Tierra de Extremadura.

NOTAS DE CATA: De intenso color rojo granate. Aroma complejo con notas minerales, especiadas y a frutos maduros con un suave fondo de tostados. En boca se muestra corpulento, de gran aporte glicérico, y con taninos nobles que le confieren un armonioso retrogusto.

MARIDAJE: Este vino acompaña platos de carne roja o de caza, asados, barbacoas y guisos a base de carne.

PECULIARIDAD: Es de los pocos vinos elaborado con 100% uva Graciano. Es original y atrevido al mismo tiempo.

Alc. 14.5%

90
points
VIEW FROM
THE CELLAR

Graciano 2019 version offers up a bright and complex nose of sweet dark berries, woodsmoke, a fine base of dark soil, hung game, garrigue and a touch of black tea in the upper register. On the palate the wine is pure, full-bodied and quite elegant in profile, with fine depth at the core, ripe tannins, excellent focus and grip and a long, complex and very nicely balanced finish.

This is a very good wine and a superb value! 2027-2050+.



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)

