

# Ondarre Graciano Rioja 2006

**Grapes:**

100% Graciano

**Viticulture and Vinification:**

Ripe Graciano grapes, sourced from the left bank of the river Ebro. Fermentated in temperature controlled vats at 28 C. Aged in new French oak and medium grain Missouri oak for 12 months.

**Serve:**

At room temperature to accompany red meat and cheeses.

**Taste:**

Intense ruby red, balsamic aromas of mint and aniseed accompanied by ripe fruit and hints of flower blossom and white pepper. Medium to full bodied, rich but elegant, blackfruits, coffee and sweet spice with a soft finish.



*Spain*