

# Diamante

## DE GRACIELA

- RESERVE 2017 - LIMITED PRODUCTION OF 5.085 BOTTLES - 100% VIURA - 37,5 CL.

*They say that on nights when the Moon is full, a woman of unattainable beauty appears among the vineyards. Her name is Graciela, and she is also known as the muse of Diamante.*

*They also say that the Moon itself, upon seeing her for the first time, left the sky and came down to Earth in order to find out whether the beautiful vision could possibly be real. When the Moon saw the woman, it said that it had never laid eyes on a star as radiant as Graciela.*

*Legend has it that when the woman met the Moon, she proposed a pact so that, on nights when the Moon is full, it will use its magical light to help her identify the very finest clusters of grapes; those whose juices are extracted to create Diamante de Graciela.*

*The Moon, captivated by the woman's beauty, accepted her proposal without a murmur; a proposal that would join them together for all eternity. Diamante de Graciela: Light of the Full Moon.*



### EXCELLENCE IN THE VINEYARD

This wine is 100% Viura and it is produced only when the vintage is rated by our winemaker and the Regulatory Council of La Rioja as “very good” or “excellent”. From selected vineyards, on average 80 years old, at 640 m above sea level. Located in Sojuela on alluvial soil left behind by an ancient glacier. North orientation, this is the perfect spot to withstand even the hottest summers. Conditions are perfect to produce a wine with great structure, high acidity and a long shelf life - potentially up to 2029.

### PRODUCTION AND AGEING

The grape is selected cluster by cluster. After the destemming process, the must macerates for 24-48 hours and it ferments for approximately 11 days in barrels, before the fermentation is stopped in cold. Later it is kept together with its lees, for 24 more months in French and American oak barrels. These lees are a relevant factor since through continuous stirrings every 15 days, the result is a wine with incredible volume both on the nose and on the palate. Strength: 12%.

### TASTING AND PAIRING

**Appearance:** highly complex, with a harmonious balance of barrel-aging, fruit and sweetness and excellent reduction in the bottle.

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**Bouquet:** honeyed notes with aromas of stone fruits (apricot), grapefruit, toast, butter and spices, with a hint of smokiness and balsamic notes.

**Taste:** flavourful and unctuous, achieving a balance between the residual sugar and a good level of acidity. Sensations of stone fruit, with the tannins of its ageing process and the sweetness of the sugar combining in perfect harmony. Always delivers a generous aftertaste of toast and a very broad range of dried fruits and nuts.

A wine that can be served as an aperitif or as a dessert wine, providing us with a spectacular sensory experience.

37,5 Cl. bottle. Serving temperature: 12°C.

### AWARDS

• Gold Medal, Mundus Vini

• 91 points, Peñín Guide

This wine is a gem that manages to restore the essence of our forebears, who always trusted the versatility of the Viura variety to make wines that were to be laid down for a long time. By studying our own history, learning from our successes – and, of course, from our mistakes – and through much effort and research, we have been able to bring back this gem: Diamante de Graciela.

- BFE Winemaker -



BODEGAS FRANCO-ESPAÑOLAS | D.O.Ca. RIOJA