

Vega  
ORGANIC  
Vella

*Graciano*

# Vega Vella Graciano



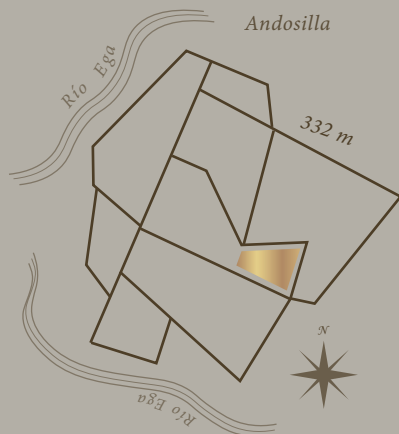
VINTAGE  
2021

GRAPE VARIETY  
Graciano

VOLUME OF ALCOHOL  
14,5 % vol.

AGING  
New French oak barrel

PRODUCTION  
6.000 bottles



## Deeply varietal with a great fruit load.

Wine made from the selection of clusters of the native Graciano variety from our lowest production terroir composed of alluvium and boulders on slopes and south-southwest facing strictly following the practices of organic viticulture in the municipality of San Adrián at more than 400 meters above sea level where the influence of the continental Mediterranean climate with low rainfall favors and facilitates the practice of cultivation and care of the vines in organic farming.

Our acclaimed single varietal is not produced every year due to the difficulty of its cultivation and we only vinify it in excellent vintages. Prolonged alcoholic fermentation at low temperature in small steel tanks using the indigenous yeasts. Malolactic fermentation in tanks, careful aging of 14 months in new French oak barrels of the most prestigious tonnellerías and a minimum rest of at least 12 months in the bottle rack for refinement before release.

### TASTING NOTES

Deep cherry red cherry tones, clean and bright.  
Aromas of ripe black fruit, black-currant, blackberry, blueberry, spicy touches such as black pepper, toast and coffee.  
Aromatic balance with floral notes, white fruits of stone and pome.  
Marked tannin on the palate in which the oak can be appreciated in addition to the ripe fruit and the spicy touches.  
Pairs well with game meats, barbecues, roasts and stews.

### SOME OF OUR AWARDS

- 2024:**  
Decanter. Gold, **96 points**. Vintage 2021
- 2023:**  
Ecovino. Gold. Vintage 2022
- 2022:**  
Ecovino. Gold. Vintage 2019
- 2021:**  
Decanter. Gold, **95 points**. Vintage 2017  
Ecovino. Gold. Vintage 2019
- 2020:**  
Decanter. Gold, **95 points**. Vintage 2017



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