

Finca los Alijares

Vino de La Tierra de Castilla



Finca Los Alijares Graciano Autor 2009

Elaboration: 100% Graciano Certified ORGANIC Red Grapes

José Luis Pérez Agudo is the producer and winemaker for Finca los Alijares Vineyards Certified Organic. This is the next chapter in our history and is a continuation of a family passion. Finca Los Alijares **Resulatdo- results of** our careful selection of both the land and the fruit- selected by hand. The Graciano Ages for 12 full months in French and American oak barrels offering in the olfactory phase- smoky mineral notes, vanilla, all in the background of very lush and ripe black fruit.

After having selected the grapes from our own vineyard, the **manual harvest** 2009 started on October, 1st, 2nd and 3rd 2009 and the fermentation was done in stainless steel deposits of 150 Hectolitres under 23°C during 23 days. .

We follow the traditional long process of maceration 23 days of the must with the skins. Subsequently the devatting; separate solids by decanting wine. The wine is transferred to oak barrels of 225 liter for refinement for 12 months and it is then bottled.

Finca los Alijares is a suggestive and persistent unctuous wine highlighting its strong and clear aftertaste in which you can encontral balsamic notes and memories of a fine wood.

Tasting: The Finca los Alijares Graciano Wine 2009 has a very intense color with bright cherry tones. Intense varietal aromas, express mature fruits. It has a good structure and has a balanced acidity, very tasty and fruity, cherry notes, mature tannins and balsamic. It has a tightly wound bouquet that is more precise than the regular bottling, while the palate is very well-structured, with succulent ripe cherries, blueberry and vanilla pod. It is supremely well-balanced and shows off our Graciano as well as any other Spanish wine I have encountered. Simply delicious. It is a perfect wine to drink with many dishes.

eRobert Parker.com #206 has given the 2009 a score of 91 points.

The 2009 Finca los Alijares Graciano Autor sees 12 months in new French and American oak. It has a tightly wound bouquet that is more precise than the regular bottling, while the palate is very well-structured, with succulent ripe cherries, blueberry and vanilla pod. It is supremely well-balanced and shows off Graciano as well as any other Spanish wine I have encountered. Simply delicious. Drink now-2018.

This is an outstanding review for this wonderful handcrafted Graciano to enjoy!



BACCO FINE WINE

www.BaccoFineWine.com

www.FincaLosAlijares.com

