

POLUS

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Aging : 18 months in french oak barrels

Grape variety : Graciano 85% - Tempranillo 15%

Type of soil : Clay and limestone

Alcohol content : 14%

Quantity available : 3 000 BT



Production of Graciano 2015

- 45-years-old vineyard.
- Reasoned culture.
- Selected manual harvest.

- Maceration for 18 days with daily pumping over.
- Alcoholic fermentation in cylindrical-conical steel tank.
- Malolactic fermentation in French oak barrels (daily stirring).



Tasting

Visual : Intense garnet color, with brown reflections

Nose : Spices, black fruits, caramel.

Palate : Sweet tannins, plum and freshness.

Serving temperature : 18°C.

Food and wine pairing : The Polus Graciano can be enjoyed with a beef tartare, a shoulder of lamb, or with a gratin.



Vineyard

The Graciano grapes to make this wine are found in two of our vineyards, Sierra Carbón and Cuatro Encinas.

In these vineyards south of Laguardia and at an altitude of 500 m., the vines occupy the heads, poorer sides and shallower soils, which limits their production. This small-grained variety, with thicker and more colored skin, produces multiple small clusters. Its maturation is later, so it is always the last to enter the winery.

It is for all of that for the years of good development and maturation conditions, with the good performance in the winery, that we produce our Polus Graciano.

BODEGAS LOLI CASADO
RIOJA ALAVESA



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