

## WHAT DOES THE TEMPRANILLO ADD TO THE BLEND?

The silkiness and elegance of Tempranillo helps to highlight the bold characteristics of the Graciano. Sensations of dark fruit, violets and licorice jump out of the glass.

The mouth-feel is full and rich and the wine flavorful and delicate.

## WHAT DOES THE GARNACHA ADD?

Garnacha adds sweetness and classic floral aromas, such as fruit compote, hints of raspberry and playful reminders of a certain candied quality.

## WHAT DOES GRACIANO ADD TO THE BLEND?

Graciano adds a touch of minerality, and pronounced acidity on the attack. It helps to add depth with body and structure as well as notes of aniseed.



Edición Especial Limitada

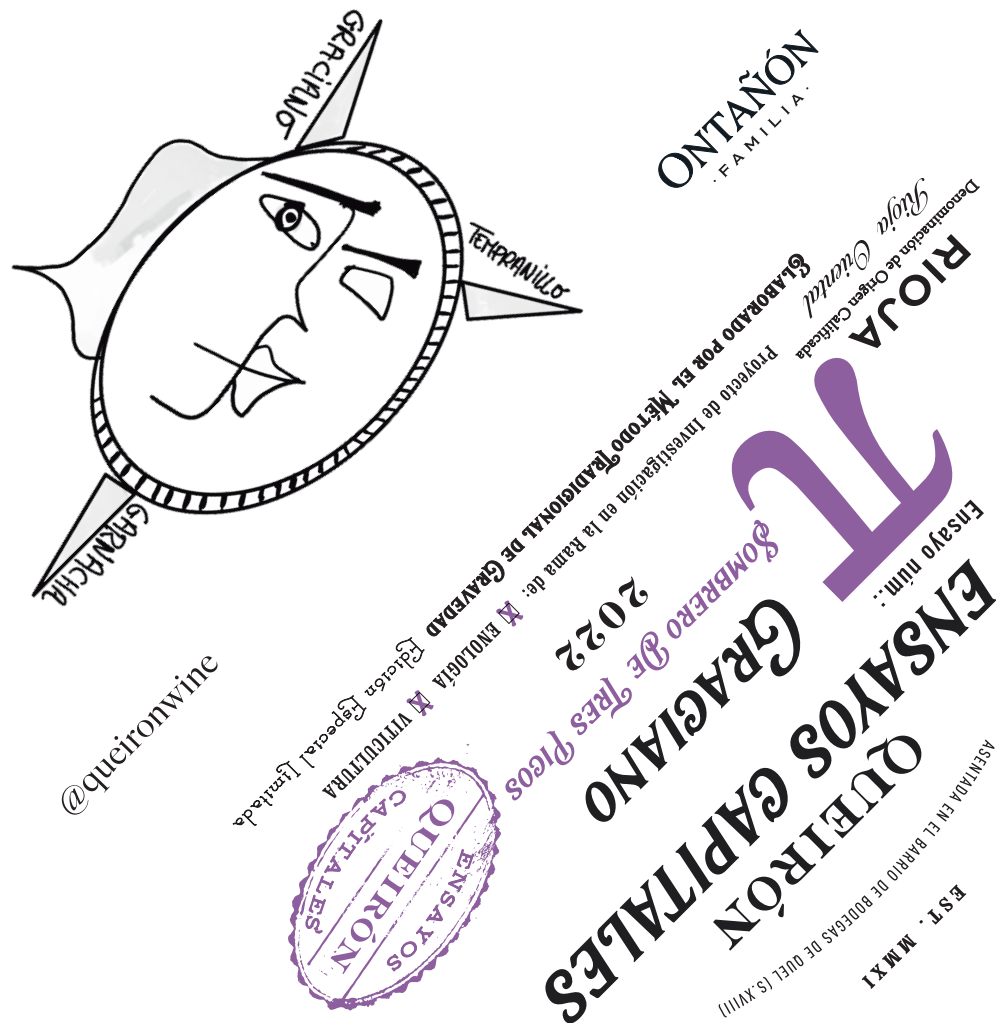
7.425 BOT.

## 2022 VINTAGE

After a picture perfect bud break, dry conditions helped to ensure a beautiful evolution into May. The altitude of our vineyards in Quel was crucial this year to the health and ripening cycle. It was an exceptional year in terms of quality.

## NOTA DE GATA

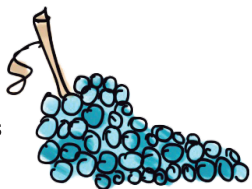
Intense aromas on the nose, with a strong sensation of dark fruit, such as ripe blueberry and blackberry. Red berries such as cherry and raspberry are also present. The wine displays an herbal character as well as mineral notes, which combine perfectly with hints of toast, cloves and coconut. The mouth-feel is round, long and elegant with luscious fruit and fine-tuned acidity.



# THE THREE VARIETIES

## GRACIANO

A grape variety with origins in Rioja, produces wines with deep colour, harmonious acidity and lush fruit. It has aromas of dark ripe fruit and toast.



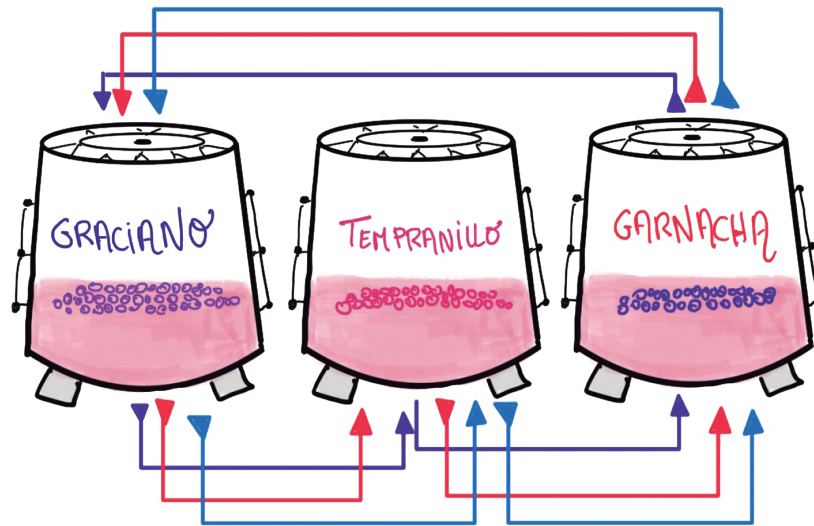
## GARNACHA

A variety which produces wines with multi layered red fruit and beautiful floral aromas.



## TEMPRANILLO

The classic Rioja grape par excellence. It brings elegance, acidity, tannic structure and phenomenal aging potential.



## PRODUCTION PROCESS THREE MUST/SKINS EXCHANGES

After selection at three levels and manual harvesting, the 3 varieties were cold-macerated for three days in three separate vats. Alcoholic fermentation started and each must remained in contact with the skins of its respective variety for six days. When the density reading reached 1030, the Graciano must was joined

with the cap of the Tempranillo. Once the density reached 1010, the Graciano must, which was on top of the Tempranillo cap, was added to the cap of the Garnacha. Finally, once the density reading fell to 996, the Graciano must, which was on top of the Garnacha cap, was transferred to its own skins.

## ENSAYOS CAPITALES $\pi$ AN UNPRECEDENTED COUPAGE

The coupage or blending of wines is always carried out after the fermentation or aging process. In this Ensayos capitales wine, we performed the coupage by interchanging the musts with the skins of the three varieties during alcoholic fermentation.

## WHAT ARE THE ENSAYOS CAPITALES?

They are ephemeral wines in which we test various experiments in both oenology and viticulture.

