

Príncipe de Viana

Graciano Roble 2015



WINERY: *Príncipe de Viana*

COUNTRY: *Spain*

REGION: *Navarra*

APPELLATION: *D.O. Navarra*

GRAPES: *100% Graciano*

ELEVATION: *1,000 – 1,500 feet*

SOIL: *chalky clay and alluvial deposit*

AGING: *3 months in 30% French, 70% American oak*

WINEMAKER: *Pablo Pávez*

ALCOHOL: *13.5%*

UPC CODE: *7 37686 13200 7*



THE WINE

A unique and vibrant expression of Graciano with lush, rich blackberry and cherry notes. Bright and nuanced showing fresh minerality, white pepper and touch of clove spice with fresh red fruit. Silky and refreshing on the palate, lively and balanced, with a clean finish.

THE WINERY:

Bodegas Príncipe de Viana was established in 1983. A modern winemaking facility is located in close proximity to the vines. Harvesting is done by hand and by machine, much of it during cool nighttime hours. Aging of red wines and fermentation of Chardonnay takes place in barrels of French and American oak, including barrels from the bodega's sister firm, Tonelería Intona. Reflecting wine's nobility among agricultural products, the bodega's Navarran name is a legendary title of Spanish royal succession originating in 1423.

