

Torre de Barreda Graciano 2021 Torre de Barreda - 75 cl.



In 2015, the estate planted 4,5 ha of Graciano. The aim was to make a wine with a moderate level of alcohol and a good acidity. Graciano comes from the North of Spain, where it is often blended with Tempranillo to which it brings its acidity. In a hot region like Toledo, it keeps its freshness while reaching an excellent ripeness.



Vinification

The grapes are de-stemmed then fermented in stainless steel tanks. The malolactic fermentation takes place in concrete tanks, then the wine is aged for some months in oak barrels.



Storage potential

Drink as from : 2024
Best moment : 2025-2026
Until : 2027



To serve

14-16°C. Goes along well with a lot of dishes.



Trial analysis

Fruity wine with soft tannins, an excellent price-quality relation. The black fruit of the Graciano from the South is very pleasant. One of the best wines under 10 euros according to Frank Van der Auwera's guide.

Description domain

The good Cencibel from the Toledo hills. This was a farm before it became a wine producer. The good potential of the old vines (and new plantings as well) induced the owners to produce their own wine, which they started in 1999.



Wine style:

Continental, fruity and simple



Assembly

Graciano (100%)



Region:

Castilla la Mancha



Appellation:

Vino de la Tierra de Castilla



Wine estate:

Torre de Barreda