



LACRIMUS GRACIANO

Graciano Rosé fermented in barrel
First Graciano Rosé in the world

Region: D.O Ca. Rioja

Type of Grape: 100% Graciano

Packaging: Bottle per case: 3 + 3 (lying position)
Cases per pallet: 100
Cases per layer: 10
Layer per pallet: 10

Dimensions mm: Maße in mm (L xWx H) 319 x 236 x 302

EAN Code Bottle: 8435328700233



Vineyard: The “Cabizgordo” plot is located in Monte Yerga at 600m altitude. Clay limestone soils with alternating layers of gravel and stones. This terroir used to be a swampy area during the Cretaceous Period and is nowadays visible due to the erosion of the past 100 million years.

Climate: The climate is Continental Atlantic with some Mediterranean influence due to the influences of the Ebro river corridor and the easterly winds.

Winemaking: Free run juice of our best Graciano grapes. Fermentation takes place in new French and American oak barrels. Battonage with lees for two months before clarifying and bottling. Stabilization is made by natural means.

Tasting: *Lacrimus Rosae* shows a wonderful bright cherry red colour. On the nose we find a multitude of surprising aromas which slightly change depending on the moment the tasting takes place, so we can find flowers- primarily roses- menthol, red fruits, spices and truffle. Full-bodied and fleshy, long finish with a predominance of red fruits.

Pairing: It is a full-bodied rosé wine, which means it goes well with all kinds of white meat, fish, rice, pasta and creamy cheeses.

Interesting fact: *Lacrimus Rosae* is affected by the lunar calendar, so that certain aromas dominate depending on the day it is drunk: rose aromas on flower days and truffles aromas on root days.