

Xi⁹ ipal

Gracia vid

VINIFICATION

Pre-fermentation cold maceration (cold soak)
Low-temperature fermentation in concrete tanks.

Aged for 18 months in 500-litres French oak barrels

TASTING NOTE

Intense ruby-red, clear, bright, purple rim.

Complex nose, floral, blackcurrant, subtle notes of violets
perfectly balanced with creamy notes.

Structured and elegant mouth, balsamic, fresh, mint notes and
black cocoa. Silky tannins.

SERVING TEMPERATURE

15° C – 16° C

PRODUCTION

1.750 bottles

