MAISULAN



TXABOLA 100% GRACIANO



GRAPES

Varieties: 100% graciano.



VITICULTURE

Rational viticulture and minimum intervention in the vineyard.



WINEMAKING PROCESS

Manual harvesting of grapes. Destemmed, fermented by 25° temperature max. Yeasts which are given by the own grape skins of the vine. Maceration for 18 days The wine remains in 100% French oak barrels, second use, for 16 months.



THE VINEYARD

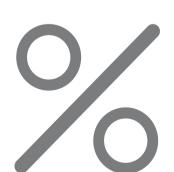
Los Lagos Calcareous clayey soil in slope with little capacity of water retention. Orientation west-east, nutrient-poor soil. Trellising pruning

Average age of the vines 15 years.



LOCATION

Municipality Elvillar Altitude: 525 m.



ALCOHOL BY VOL.

13,5%

