



CARIÑO + RESPETO + TRABAJO

## 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%

