

## USUARAN 2014

**Designation of Origin: NAVARRA**

**Wine Style: Oak-aged Red**

**Grape Varieties: Graciano (90%) and Tempranillo**

**Production: 3,900 bottles**

### Mountain Graciano

Sourced from two organically farmed, dry-farmed, trellised vineyards located at 550 meters above sea level. With a planting density of 3,900 vines per hectare, the Graciano and Tempranillo from Pago del Palomar—*Usuaran* meaning “valley of the doves” in Basque—express their full authenticity and character in this singular terroir.

### Winemaking

- Hand-harvested in 15 kg perforated boxes
- Manual grape selection upon arrival at the winery
- Fully destemmed
- Spontaneous alcoholic fermentation in wooden vats with temperature control
- 20-day maceration with two daily pump-overs and a final *délestage*
- Spontaneous malolactic fermentation
- Aged for 24 months in French and Navarro oak barrels (new and second-use) sourced from the Olaldea forest

### Tasting Notes

A wine that fully embodies the unique personality of Graciano: deep, vibrant, dense, complex, and highly original.

Reveals mineral notes, damp earth, licorice, stewed cherry, fennel, and quince.

A distinctive, surprising wine—perfect for sparking conversation and discovering new nuances.

Ideal for enjoying now or cellaring for up to 20 years.

