



Awards & Recognitions:

92 points in Peñin'24

89 points Tim Atkin'25

USUARAN

Designation of Origin: NAVARRA

Wine Style: Oak-aged Red

Grape Variety: 100% Graciano

Limited production

Identity & Origin

This wine is born on the slopes of Montejurra, where Graciano expresses itself in a truly singular way. This rare, high-altitude variety yields a wine with marked acidity, deep minerality, and a distinctive aromatic profile. From hints of licorice and damp earth to ripe cherry, fennel, quince, and stewed fruit—it's always surprising, always a conversation starter.

Winemaking

- Hand-harvested in 15 kg perforated boxes
- Manual bunch selection 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) from the Olalde forest

Tasting Notes

- **Color:** Ruby red with garnet-violet hues, medium depth, and dense legs
- **Nose:** High intensity. Ripe black fruit, vegetal notes, caramel, mineral touches, and spices
- **Palate:** Full-bodied, with marked acidity, solid structure, and present tannins
- **Finish:** Long and lingering, with mature fruit and a subtle liqueur-like touch

Final Notes

A deep, vibrant, complex, and highly original wine that showcases the full character of mountain-grown Graciano. Ideal for drinking now or cellaring for up to 20 years.