



LOSMILICS MO'S

Normally added to Tempranillo in the Rioja, Graciano adds backbone, color, and a layer of dark fruit. The nose showcases cassis, tobacco, and cedar. The wine is brambly and inky; with just enough tannin grip to hold all that fruit together. On the palate, sautéed plum in white pepper comes through. The only thing this wine needs is a Ribeye cap from the French Laundry.

VINTAGE	2019
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VARIETALS	100% Graciano
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VINIFICATION VESSEL	Open Top Fermenter
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ÉLEVAGE	22 Months in Neutral Oak
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PRODUCTION	58 Cases
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ALC VOL	14.5%
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PH	3.7
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