

Viña Gravonia Crianza 2016 (white)



HISTORY: R. López de Heredia, founded in 1877, preserves tradition with meticulous vineyard practices and extended aging in historic cellars, crafting renowned wines from their own vineyards in Rioja Alta, Spain.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Rioja, Rioja D.O.C

Alcohol: 12.5%.

Variety: 100% Viura, from ancient vines. End September-early October, all done by hand, cutting with a curved knife "corquete". With an alluvial clay and limestone soil.

Aging: Aged for 4 years in 225L American oak barrels handmade by López de Heredia coopers, with bi-annual racking. Further aged for at least 5 years in bottle before release.

Tasting Notes:

Slightly developed pale gold color. Nose reveals dried tropical notes, citrus curd, and baking spice. Fresh on the palate with tannins and lignins from older oak, complemented by a pleasing touch of acidity.

International Wine Report: Awarded 95 points, Viña Gravonia Crianza 2014 has aromas of lemon zest, quince, honeysuckle, almonds, and candied pineapple. Balanced palate with fresh acidity, noted as the most impressive release.

Wine Advocate: Also 95 points, described as vibrant with mushroomy, cellar-like flavors, citrus freshness, and nuttiness without bitterness. Reminiscent of Graves wines, very fresh from ancient vines.