

GRAFT
WINE COMPANY

BARRANCO DEL SAN GINÉS / MACROBERT & CANALS S.L. / 2015 / RIOJA / SPAIN

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

A small family wine cellar MacRobert & Canals producing high quality wines in Rioja. Baptised first as "Laventura" in 2013 combining "aventura" and "ventura". This small family cellar has been recently re-named MacRobert and Canals after the winemaker Bryan MacRobert and his father-in-law Fernando Canals.

VITICULTURE + VINIFICATION

This wine is made from a single vineyard planted in 1935. The vineyard is 600m high, terraced and situated on an east facing slope on the white limestone rich soils in Laguardia Rioja Alavesa. As with the old vineyards of Rioja it is unirrigated and planted with a narrow row spacing of 1.4m x 1.4m between each vine with goblet head training. It is planted with Tempranillo. The grapes are farmed organically, handpicked, sorted and de-stemmed. Natural fermentation takes place in cement tanks over 2-3 weeks. Malolactic fermentation is done in barrel. Once pressed the wine is aged for two years in wood before being released. It works to stabilise the wine and is not used to impart flavours into the wine.

TASTING NOTE

A medium ruby colour with primary fruit aromas of raspberries, cherries, bramble and blackcurrant. Secondary aromas of brioche, toast and vanilla followed by tertiary aromas of forest floor, figs and earth. This wine is representative of the soil and climate in the region of Laguardia. The palate is refined well textured and grippy. Good acidity, body and length. Good ageing potential.

FACTS + STATS

WINEMAKER	BRYAN MACROBERT
VARIETIES	80% TEMPRANILLO, 5% GARNACHA, 5% GRACIANO, 5% MAZUELO, 5% VIURA
APPELLATION	RIOJA
CLOSURE	NATURAL CORK
ALCOHOL	14%
SUGAR	1.9 G/L
TOTAL ACIDITY	5.4 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	3

