

GRAFT
WINE COMPANY

FLORIS LEGERE ALAVIANA / FLORIS LEGERE / 2015 / ARAGÓN / SPAIN

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PRODUCER

Floris Legere is the life's work of Ludovic, a French agronomist and oenologist, and his wife Sierra, a Spanish teacher. They stumbled across a 70-year-old vineyard containing Garnacha and Syrah in Sierra's family village, Villarroya de la Sierra. They set about bringing this remarkable plot to life, along with another special old vineyard just a hectare in size called La Cañadilla, planted by Sierra's grandfather in 1952 at an altitude of 850 metres. Due to the excellent climate here, Ludovic uses no chemical treatments in the vineyard; he keeps the wines as pure and primal as possible.



VITICULTURE + VINIFICATION

Rainfall in Calatayud is unusual, with nearly 400mm a year and the climate is continental-Mediterranean type, with scorching summers and cold winters. The density of plantings is traditionally very low and the vines are bush trained with low yields. Sugar concentrations are often very high but altitude allows for the maintenance of outstanding acidity. Given the weather conditions, vineyard health is excellent with only limited use of sulphur powder. The harvest in Calatayud is usually very late, especially for old vines - harvest usually starts around October 15. The harvest is always done by hand and grape selection in the vineyard is essential. In the winery, fruit is de-stemmed and partially crushed. Maceration and wild fermentation takes place in open concrete tanks and extraction is smooth and gentle through daily punching down. Maceration occurs for about 10 days. The natural malolactic fermentation takes place in concrete tanks. About 30% of the wine is aged between 4 and 6 months in French oak barrels. This wine is slightly clarified but is neither filtered nor stabilised.

TASTING NOTE

This wine exhibits intense wild herbs with fresh cherry and blackcurrant fruit. Lively deep red fruit on the palate, with a little herbaceous spice. A lovely deep wine with a soft, black cherry finish.

FACTS + STATS

WINEMAKER	LUDOVIC VANO
VARIETIES	GRENACHE
APPELLATION	ARAGÓN
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	1.8 G/L
TOTAL ACIDITY	5.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	92 MG/L

