

The vineyard

Las Seis Alhajas (“Our Six Jewels”) is a 1.4 hectare plot located in **Oyón**, about a half kilometer away from our winery. Back in 1991, it was selected as the most appropriate place, specially for its **ideal environment, to plant six different Graciano clones in an attempt to avoid this grape’s extinction and to bring it back to our blends.** Due to its **clay-limestone soils, altitude (between 443 and 455 meters above sea level), slight slope** which permits rainfall to properly drain, **lack of irrigation and northeast orientation with exposure to the fresh Sierra Cantabria breezes,** the decision proved to be right. As a result, Bodegas Valdemar, always so innovative, launched its first 100% Graciano from the 2001 vintage. Eventually, with the expansion of new Graciano plantations, the name Las Seis Alhajas became restricted to the wine produced solely with the grapes from the 6 rows of vines originally planted.



Las Seis Alhajas Graciano 2019

LIMITED EDITION OF 4,128 BOTTLES

VARIETY
100% Graciano.

ALCOHOL
15% Vol.

AGEING
24 months in new, fine-grained American oak barrels.

TASTING NOTES
The wine shows a deep and intense cherry color. Concentrated black fruit aromas with balsamic and eucalyptus notes over a spicy background. Vibrant, expressive, and fresh on the palate with a persistent finish that highlights the character of the variety.

FOOD PAIRING
This wine pairs well with all types of meat, especially stews, roast meats and game. It is also a great match with dry and semi-dry cheeses.

SERVING SUGGESTIONS
Best served at 18°C (65°F). If possible, decant or let breathe for about thirty minutes before drinking.