



LAS SEIS ALHAJAS

GRACIANO 2021

DOCa RIOJA

LIMITED EDITION OF 4.128 BOTTLES



THE VINEYARD

Las Seis Alhajas (“Our Six Jewels”) is a 1.4 hectare plot located in Oyón, about half a 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, **and its 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.



16/18°C



Vol. 14,5%



100% Graciano



24 months in new, fine-grain American oak barrels.



Intense, deep cherry colour showing its depth and vibrancy. Intense aromas of black fruit combined with balsamic notes of incense and graphite, complemented by spicy touches such as black pepper, which add an attractive complexity.

On the palate, it has a silky texture, with a wide and very long aftertaste, where the distinctive character of the variety is clearly appreciated, leaving a lasting and pleasant impression.



This wine pairs well with barbecue meats, beef stews and game meats. It is also a great match with a good cheese burger, an steak tartar or even portabello mushrooms. For its acidity level this wine is highly recommended with rich and tasty fishes such as salmon, turbot or tuna.