

PÁLPITO

GRACIANO 2023

LIMITED EDITION OF 1,373 BOTTLES



“I always felt that I needed to return to the origins of our winery, to the lands where it all began. Seeking to recover the essence of those times, I decided to pay tribute to the old-vine vineyards, the ones that every summer bore witness to the long walks and conversations I shared hand in hand with my grandmother Camila in her small village, Tudelilla.”

There, back in that place filled with memories, I felt a pálpito – a deep stirring.”

Borja Eguizábal – CEO of Bodegas Franco-Españolas –

Pálpito is the wine that connects generations — capturing the heartbeat of the land and the devotion of those who loved wine long before us.

Each sip is a journey back to that vineyard steeped in history, to the unconditional love of a grandmother who shared her wisdom, and to the courage of someone who, one day, chose to follow the call of the heart and return to their roots.

“I have always had the feeling that something extraordinary was about to happen...”

and it did!

Now, you know the ending.



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VINEYARD

At an altitude of **780 metres** lies the **Panizares site**, located halfway between **Tudelilla and Carbonera**. In this enclave stands a **Graciano vineyard planted in 1980**, now more than **45 years old**. The **bush-trained vines**, surrounded by Mediterranean scrubland, grow in **loamy-sandy soils covered with pebbles**, which help to retain moisture and maintain an optimal balance within the root system. This natural equilibrium allows the vines to access the resources they need during the hottest months, particularly in the **veraison and ripening stages**. The stony soils regulate temperature naturally, promoting **healthy, balanced ripening of the grapes**. With yields of barely **2,600 kg/ha**, this unique vineyard provides exceptional fruit for the production of a **single-varietal Graciano**, expressing all the personality and authenticity of its terroir.

WINEMAKING AND AGEING

A **100% Graciano red wine**, crafted from a meticulous **manual selection, cluster by cluster**. After destemming, the must ferments in contact with the skins inside **700-litre barrels**, with **manual punch-downs** to achieve optimal extraction of colour and aroma. The **alcoholic fermentation** takes place at an average temperature of **22 °C**, preserving the purest expression of the fruit.

Once fermentation is complete, the wine remains in **contact with the skins for an additional seven days**, with daily punch-downs to enhance its structure and highlight the varietal character of the Graciano.

The wine then passes into **500-litre French oak casks**, where it undergoes **malolactic fermentation**. Ageing continues for **16 months** in a combination of **casks and barrels of 500 and 225 litres**, achieving a perfect balance between fruit and oak. This maturation gives the wine **volume and silkiness on the palate**, while preserving the aromatic freshness and delicate red fruit typical of old Graciano vines.

Alcohol content: 14.5% vol.

TASTING NOTES AND PAIRING

Appearance: Deep cherry red with ruby highlights.

Nose: Complex and intense, revealing a wide aromatic range dominated by spicy notes of black pepper, clove and cocoa, intertwined with hints of cedar box, mineral nuances, and delicate herbal touches of thyme and mint.

Palate: Long, balanced and powerful on the palate, with a polished texture and a persistent finish. An elegant spicy aftertaste invites continued enjoyment.

Pálpito is a fine and highly versatile wine, perfect with traditional Rioja dishes such as stews or patatas a la riojana, as well as with lamb, rice dishes, or red meats.

Serving temperature: 18 °C.



“Pálpito, a single-varietal wine made from Graciano, an indigenous grape variety from Rioja. It embodies the purest essence of Rioja. Born from a unique stony soil, it unfolds notes of violet fruits and subtle spices, conveying the distinctiveness and authenticity of its origin.”

Borja Eguizábal – CEO of Bodegas Franco-Españolas –

