



### Ochoa Graciano Garnacha 2007

**87** Points

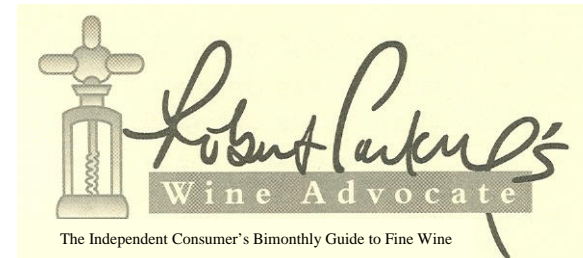
Ochoa Graciano – Garnacha 2007 went through malolactic in barrel followed by 4 months of aging in seasoned French oak. Cedar, smoke, violets, spice and floral notes compose the bouquet of this vibrant, racy effort, the lift provided by the Graciano component. Balanced, medium-bodied, and moderately lengthy, it is a good value meant for drinking over the next 6-8 years.



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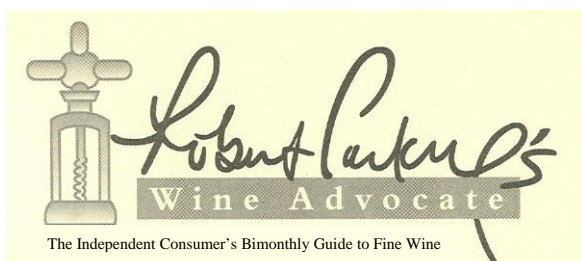
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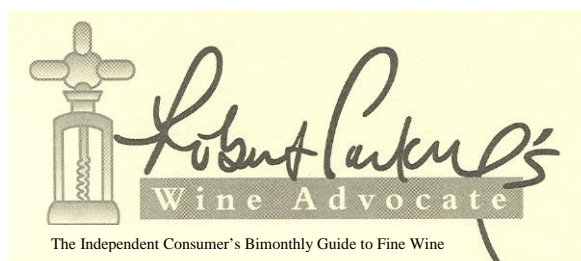
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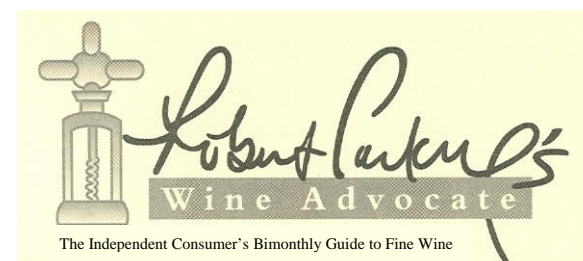
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