



VIÑA IJALBA

BODEGA Y VIÑEDOS

IJALBA BLANCO CRIANZA

A modern nod to the tradition of Rioja

ORGANIC WINE

VARIETIES: Viura 50 % Maturana Blanca 30%.
Tempranillo Blanco 20 %

VINEYARD: Logroño y Villamediana de Iregua.

ELABORATION: Skin maceration and cold pressing for 6 hours. Fermentation 100 % in concrete. Aged for 8 months in french Allier barrels on its fine lees.

ANALYTICAL INFORMATION:

-13,3% Alcohol; - 80 mg/L Total Sulphur;

DESCRIPTION: Bright wine, Straw yellow with Golden hues. Very elegant and complex nose with aromas of fresh stone fruits; sweet and toasted notes from the aging process. Creamy, unctuous on the palate with lively acidity and great persistence. Well integrated oak character.

FOOD PAIRINGS: Smoked dishes, al dente vegetables, fish rice, grilled seafood and blue fish. Appetizers.

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