



VIÑA IJALBA

BODEGA Y VIÑEDOS

IJALBA BLANCO RESERVA

A modern not to the tradition of Rioja

ORGANIC WINE

VARIETIES: Maturana blanca 60 % & Viura 40%

VINEYARD: Villamediana de Iregua. (Sacristana).

WINEMAKING: Skin maceration and cold pressing for 6 hours. Fermentation 100 % in concrete. Aged. for 14 months in French Allier on its fine lees.

ANALYTICAL INFORMATION:

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

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

FOOD PAIRING: Red and white meats, stews, fish rice dishes, grilled seafood and blue fish. Cured and creamy cheeses.

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