



# VIÑA IJALBA

BODEGA Y VIÑEDOS

## CLASSIC CUVÉE

*Tempranillo meets Maturana*

### ORGANIC WINE

An organic wine, velvety smooth, and expressive on the palate and on the nose.

**VARIETIES:** 70 % Tempranillo. 20% Graciano, 10% Maturana Tinta.

**VINEYARDS:** Logroño y San Vicente de la Sonsierra

**ELABORATION AND AGING:** Elaboration and aging: Harvested in small crates of 18 kg and fermented in French oak vats for 18 days, followed by malolactic fermentation in new barrels of French oak and aged for 10 months.

### ANALYTICAL INFORMATION:

-14,4% Alcohol; - 35 mg/L. Total Sulphur dioxide  
- 68: Total polyphenols Index – Sugar 1,6 gr/l -Acidity 5,7

**TASTING NOTES:** deep red colour with high aromatic intensity of red berries and a hints of toasted aromas and aromatic herbs. On the palate it is tasty with pleasant tannins, ripe fruit and spices. Lingering.

**SERVING SUGGESTIONS:** with grilled meats and red peppers or Rioja potatoes.

### VIÑA IJALBA

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