



VIÑA IJALBA

BODEGA Y VIÑEDOS

VARIETAL GRACIANO

The gift of La Rioja

ORGANIC WINE

First 100% organic graciano in the world

VARIETY: Graciano 100%.

VINEYARDS: Around Logroño

ELABORATION AND AGING : Hand-picked in 20kg. crates, fermentation in oak vats for 20 days. Malolactic fermentation in vats. The wine is kept in French and American oak for 10 months before being bottled.

ANALYTICAL INFORMATION:

-14.2% Alcohol; - 50 mg/L Total Sulphur -Acidity 5,9
- 75 Total polyphenols index – Sugar 1,6gr/l

TASTING NOTES: Attractive deep garnet red. Complex aroma of red fruit, aromatics herbs like rosemary, menthol aromas and subtle oak coming through. The wine is full-bodied and fleshy with grippy tannins, is a freshness wine.

SERVING SUGGESTIONS: with red kidney beans, red meats, oxtail, pigs' trotters and lamb chops, spiced tuna fish, blue cheese and biscuits.

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