

VARIETAL MATURANA TINTA

A taste of memory

ORGANIC WINE

The first wine in the world made wholly out of Maturana Tinta.

VARIETY: Maturana Tinta 100%.

VINEYARDS: Around Logroño and "La Plana" in Villamediana.

ELABORATING AND AGING: Fermentation in vats of French oak with indigenous yeasts for 18 days. Malolactic fermentation takes place for 3 months in oak barrels on the lees, with daily stirring. Aged for 10 months in barrels of French oak.

ANALYTICAL INFORMATION:

-14,3% Alcohol - 45mg/L Total Sulphur -Acidity 5,8

- 80 Total polyphenols Index - Sugar 1,7 gr/l

TASTING NOTES: deep garnet-red. Intense aromas of black fruit, blackcurrants, spices and cocoa. Smoothly on the palate with round persistent tannin and a good concentration of fruit and acidity.

SERVING SUGGESTIONS: red meat, vegetable stews and grilled tuna.

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