



VIÑA IJALBA

BODEGA Y VIÑEDOS

AGED WINE

RESERVA ESPECIAL

An exceptional pleasure

A great, timeless wine

VARITIES: Tempranillo 50%, Graciano 50%.

VINEYARDS: Tempranillo from San Vicente de la Sonsierra (La Salviaza), Graciano from Viana (Matamala)

ELABORATION AND AGING: Hand-picked in crates of 20 kg. Fermented in vats of French oak for 19 days; malolactic in barrels of French oak and later aged for 24 months, with a minimum of another 24 months in the bottle.

DESCRIPTION: cherry-red, high intensity and brilliant; intense and complex on the nose, plums, cherries, tobacco, spices and a base of coffee and liquorice, full, rounded and velvety.

ANALYTICAL INFORMATION:

- 14,10% Alcohol;
- 55 mg/L Total Sulphur
- 70 Total polyphenols Index

SERVING SUGGESTIONS: stews, red and white meat, game and roasts.

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