



ACCOLADES

2025 VINTAGE
92 points Tim Atkin
2024 VINTAGE
91 points Tim Atkin
2023 VINTAGE
91 points Tim Atkin
2022 VINTAGE
91 points Tim Atkin

ILURCE ROSÉ RIOJA

VINTAGE 2025

VARIETY Garnacha 100%

VINEYARD

Every year we search among our Garnacha plots to find those grapes that have fully ripened and have the lowest possible alcohol strength to use in this wine. The last task we undertake with these vines is our series of ripening controls.

The same plots do not feature every year in the wine produced, but we are able to assemble the very best clones of select Garnacha for young vineyards from the very oldest bush-trained vines. The vintage will have the last word.

CLIMATIC YEAR

We are facing a large vintage of fresh wines and with moderate alcoholic levels, reflection of this year's soft summer with balanced rainfall throughout this cycle, which has allowed to be a relatively quiet year and that predicted an exceptional quality harvest.

However, at the end of August it began to rain (a situation that is usually common in contained quantities every year). The harvests and storms did not cease, they did not accumulate in Alfaro between 120 and 200 mm during the month of September.

This forced us to intensify the work in Viñedo, visit the plots a lot, show them and look for the optimal day of harvest seeking the balance between health and maturity. The fresh days and their cold nights made their magic so that the state of maturity of the grapes was exceptional, making exquisite grapes and balanced, aromatic and fresh wines.

PREPARATION

For our Ilurce rosé, there is strict control over ripening prior to the grapes being selected and manually harvested. They were carefully destemmed and pressed to ensure that the 48 hours in cold maceration saw them providing the must, right colour and finest aromas.

This saigné was statically racked and fermented with native yeasts at low temperatures (15°C).

TASTING NOTES

COLOUR Bright raspberry pink.

AROMA Complex, where we can find red fruits such as strawberry, mixed with citrus notes reminiscent of tangerine and a floral background, scrubland.

ON THE PALATE Fresh, round, unctuous; with a fruity flavor that invites to be drunk again.

SERVING RECOMMENDATIONS

Serve at 6-8°C.

PAIRING

Rice, pasta, white meat, fish, vegetables: local artichokes, asparagus, vegetable stew, starters.

ILURCE

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