



ACCOLADES

2024 VINTAGE
90 points Peñín Guide
2023 VINTAGE
90 points Peñín Guide
2022 VINTAGE
90 points Peñín Guide

ILURCE NOUVEAU RED WINE

VINTAGE 2024

VARIETY Tempranillo 100%

VINEYARD

For the elaboration of this wine we seek to express the coolest and most youthful side of the Tempranillo variety in our town, Alfaro. To do this we select those cooler and more altitude plots, located between 550 and 650 meters above sea level. These altitudes allow the variety to mature much more slowly, retaining those fruity and balsamic notes, with an alcoholic content and refreshing acidity, the result of cold nights and the freshest days than in lower areas.

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

Given when grapes ripen in these vineyards, it is quite common to organise manual harvesting on cool mornings. This allows us to vat these destemmed grapes at temperatures of around 10°C, thus enabling extended maceration prior to starting alcoholic fermentation. With short spells in the vats we obtain highly aromatic wines with intense colours.

TASTING NOTES

COLOUR

Medium-high intensity, red-violet.

AROMA

Intense, with a good balance between red fruits, blackberry, and maraschino cherries, with hints of dairy and licorice.

ON THE PALATE

Fruity and structured.

SERVING RECOMMENDATIONS

Consume at a temperature of 12°C.

PAIRING

Cold meats, semi-mature cheeses, blue fish, some white or even roasted red meats, such as kid or lamb. Fine with mushrooms and fish in sauce.

ILURCE

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