

ILURCE RED



Wine made using 100% tempranillo grapes coming from forty-year-old vineyards

Vinification

The grapes were selected from our own vineyards and a hand harvest was with the utmost care achieved at the top-quality grape ripening. Stalkless grapes are fermented in stainless steel tanks with a strict fermentation temperature control (25 °C) and surmounts to get the best from the variety regarding its sensorial features. A maceration period and precise tub stage leads us to obtain great arome and colour potentials their complexity being later increased by the malolactic fermentation.

Tasting

Deep cherry colour with purple edgings, bright, limpid and strong. Elegant arome with a good balance among red fruits, licorice and butter. Tasting is full, fleshy and well structured.

Combination-pairing

Carnes rojas o blancas, arroces, embutidos ibéricos, setas.

Awards

- 2.002:Gold medal in the competition of harvesters and bottlers of La Rioja 2.002.
- 2008: Silver medal in the competition of harvesters and bottlers of La Rioja 2007. Peñin: 87 points.
- 2009: Silver medal in the competition of harvesters and bottlers of La Rioja 2008.
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