

ILURCE CRIANZA



Wine made using Garnacha 80% and Graciano 20 % graciano coming from 18-years-old vineyards (indigenous variety from La Rioja).

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. In the winery, the grape is elaborated removing the stalk, surmounting in tanks and macerating to obtain the best of each variety. The fermentation temperature was between 30°C and 32°C. The just time of

maceration leads us to extract great arome and colour potentials their complexity being later increased by the malolactic fermentation, and softened with the stage in oak cask. The ageing process of this wine was twelve months in american and French oak cask. Later, this wine was bottled without any type of filtration or treatment of clarify to preserve its natural integrity.

Tasting

Deep cherry coloured-wine becoming deeper and more intense and with purple edgings as a result of its maturity. Strong and complex nose remembering spices and dried berries. It is a very well balanced wine in mouth showing a after-taste with very pleasing toasted coffee notes.

Combination-pairing

Cooked or roasted meat.

Awards

- 2002: Gold medal in the international wines awards of CEVI 2007 (Confederation of Harvesters Independents European). Peñin 87 points.