



VIÑA IJALBA

TASTING NOTES

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VIÑA IJALBA

Ijalba Reserva Selección Especial



- **Type of wine:** “reserva” (aged wine in oak), special selection
from the “extraordinary vintage 2005”.
- **Presentation in bottle:** 750 ML and 1500 ML (Magnum).
- **Grape varieties:** 50 % Tempranillo, 50 % Graciano.
- **Wine making process:**
fermentation at 29 to 31 °C, 18 days, with intense maceration.
- **Ageing process:**
 - .- Type of oak: French “Allier”.
 - .- Age of barrel: new and 1 year.
 - .- Time of ageing in oak: 24 months.
 - .- Time in bottle before release: minimum of 24 months.
- **Analytic information:**
 - * % Alc. By Vol.: 13,65 %.
 - * Total acidity: 5,10 g tartaric acid/l
 - * Colour intensity: 13,60.
 - * Total sulphur: 46 mg/l.
 - * Total indices of polyphenols: 70
- **Organoleptic description:**
 - Colour: High dense red ruby, deep and bright.
 - Aroma: Intense and complex nose, Touch of leather and tobacco, spices, mixed with unctuous fruit, plums and cherries, ended with coffee and liquorice.
 - Taste: Round, fine, lace and silky tannins, pleasant ended bitterness, robust and in fullness.
- **Gastronomy advices:** stews, hair and feather game, red, white and grilled meats.



VIÑA IJALBA

Ijalba Reserva



- **Type of wine:** “reserva” (aged wine in oak), selected harvest 2008.
- **Presentation in bottle:** 750 Ml and 1500 Ml (Magnum).
- **Grape varieties:** 80 % Tempranillo, 20 % Graciano.
- **Wine making process:**
Destemed elaboration.
Temperature of fermentation: 29 to 31 °C, 17 days, with intense maceration.
Spontaneous malolactic fermentation in post-fermentation.
- **Ageing process:**
 - Type of oak: 50% French and 50% American.
 - Age of barrel: 1 to 3 years.
 - Time of ageing in oak: 24 months.
 - Time in bottle before release: minimum of 12 months.
- **Analytic information:**
 - * % Alc. By Vol.: 13,72 %.
 - * Total acidity: 5,80 g tartaric acid/l
 - * Colour intensity: 10,57.
 - * Total sulphur: 51 mg/l.
 - * Total indices of polyphenols: 54
- **Organoleptic description:**
 - Colour: Red cherry, deep and bright.
 - Aroma: Intense and complex nose, stewed fruits, touch of toasted oak, spices (black pepper), and intense aromatically herbal (thyme, lavender..) ended with black cacao.
 - Taste: Meaty, sweet, soft and noble tannins, well structured. Long and harmonious after-taste.
- **Gastronomy advices:** stews, hair and feather game, red, white and grilled meats.



VIÑA IJALBA



Múrice crianza

- **Type of wine:** “crianza aged wine”.
- **Grape varieties:** 85 % Tempranillo, 10 % Graciano, 5% Maturana Tinta
- **Vineyard area:** San Vicente de la Sonsierra and around Logroño.
- **Wine making process:**
Destemed elaboration.
Temperature of fermentation: 28 to 30 °C, 15 days, with intense maceration and submerged head.
Spontaneous malolactic fermentation in post-fermentation.
- **Ageing process:**
 - Type of oak: American.
 - Age of barrel: 1 to 3 years.
 - Time of ageing in oak: 12 months.
 - Natural stabilisation by decanting and filtration with cellulose plates (without any chemical added products).
 - Time in bottle before release: minimum of 12 months.
- **Analytic information:**
 - * % Alc. By Vol.: 13,64 %.
 - * Total acidity: 5,50 g tartaric acid/l
 - * Colour intensity: 7,97.
 - * Total sulphur: 70 mg/l.
 - * Total indices of polyphenols: 45
- **Organoleptic description:**
 - Colour: Deep and bright ruby, with russet shades.
 - Aroma: Complex, dried fruits, sweet touch of undergrowth and fallen leaves mixed with the toast and high roast of ageing in oak.
 - Taste: Dry, gifted with a well balanced acidity and rich tannins.
 - Pleasant fleshy feeling, unctuous and full-bodied.
- **Gastronomy advices:** grilled meats, roasted chicken and duck, stews with vegetables and olives.



VIÑA IJALBA

Ijalba Crianza



WINE PROCEEDING FROM ORGANIC FARMING

- **Type of wine:** “crianza” (aged wine in oak).
- **Grape varieties:** 90 % Tempranillo, 10 % Graciano.
- **Vineyard area:** San Vicente de la Sonsierra and around Logroño.
- **Wine making process:**
Destemed elaboration.
Temperature of fermentation: 28 to 30 °C, 15 days, with intense maceration and submerged head.
Spontaneous malolactic fermentation in post-fermentation.
- **Ageing process:**
 - Type of oak: American.
 - Age of barrel: 1 to 4 years.
 - Time of ageing in oak: 12 months.
 - Natural stabilisation by decanting and filtration with cellulose plates (without any chemical added products)
 - Time in bottle before release: minimum of 12 months.
- **Analytic information:**
 - * % Alc. By Vol.: 13,81 %.
 - * Total acidity: 5,60 g tartaric acid/l
 - * Colour intensity: 7,98.
 - * Total sulphur: 73 mg/l.
 - * Total indices of polyphenols: 47
- **Organoleptic description:**
 - Colour: Deep and bright cherry.
 - Aroma: Complex, dried and red fruits, sweet touch of undergrowth and fallen leaves mixed with the toast and high roast of ageing in oak.
 - Taste: Dry, gifted with a well balanced acidity and rich tannins. Pleasant fleshy feeling, unctuous and full-bodied.
- **Gastronomy advices:** grilled meats, roasted ham or duck, stews with fish and vegetables and thyme, garlic, rosemary and olives; cheese as “manchego”.
- **Service temperature:** 15 to 16° C.



VIÑA IJALBA

Ijalba Graciano

WINE PROCEEDING FROM ORGANIC FARMING



- **Type of wine:** 10 months in French oak (Allier).
- **Grape variety:** 100 % Graciano.
- **Vineyard area:** Around Logroño.
- **Wine making process:**
Destemed elaboration.
Fermentation at 28°C, during 12 days.
- **Analytic information:**
 - * % Alc. By Vol.: 13,82 %.
 - * Total acidity: 6,10 g tartaric acid/l
 - * Colour intensity: 11,20.
 - * Total sulphur: 58 mg/l.
 - * Total indices of polyphenols: 75
- **Organoleptic description:**
Characteristic from the original variety "Graciano", intense on all the appreciation.
 - Colour: Bigarreau cherry with high violet-edged.
 - Aroma: Typical of the variety, matured blackthorn, damp grass, progressing to fallen leaves and forestall fruits as blackberry, liquorice and "kirsh" (cherry liquor).
 - Taste: Dry on first attack, then appear red and black fruits. Fleshy, tannic with broad end.
- **Gastronomy advices:** Red meats, lamb chops, any spicy rice with blue fish (tuna).
- **Service temperature:** 16° C.



VIÑA IJALBA

Dionisio Ruiz Ijalba

FIRST WINE IN THE WORLD MADE OF THE VARIETY "MATURANA TINTA"

PROCEEDING FROM ORGANIC FARMING



- **Type of wine:** 10 months in French oak (Allier).
- **Grape variety:** 100 % MATURANA TINTA.
- **Vineyard area:** Around Logroño.
- **Wine making process:**
Fermentation at 29°C, during 16 days.
Malolactic in barrel with "batonage" during 2 to 3 months.
- **Analytic information:**
 - * % Alc. By Vol.: 13,79 %.
 - * Total acidity: 6,70 g tartaric acid/l
 - * Colour intensity: 16,01.
 - * Total sulphur: 44 mg/l.
 - * Total indices of polyphenols: 75
- **Organoleptic description:**
 - Colour: Intense red cherry with deep and bright red edged.
 - Aroma: Notes of cacao and coco, ended with cinnamon and points of flint and pastry aromas.
 - Taste: Sweet, well balanced, matured tannins and long end.
- **Gastronomy advices:** Red meats, vegetables "velouté", potage and grilled blue fish (tuna).



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Maturana blanca



UNIQUE WINE IN THE WORLD MADE OF THE VARIETY
"MATURANA BLANCA"

WINE PROCEEDING FROM ORGANIC FARMING

- **Grape variety:** 100 % MATURANA BLANCA.
- **Wine making process:** Destemmed, cool pressing during 30 hours, fermentation with native yeasts with controlled temperature at 15°C. Bottled in January 2014.
- **Analytic information:**
 - % Alc. By Vol.: 13 %.
 - Total acidity: 6,2 g tartaric acid/l
 - Total sulphur: 93 mg/l.
 - Residual sugar: 1,2 g/l
- **Organoleptic description:**

Colour: Golden yellow-greenish, clean, bright and lively.
Aroma: Fruit in syrup (peach and matured tropical fruits).
Notes of flint.
Taste: Fresh, unctuous, citrus.
- **Gastronomy advices:** White meats, vegetables "al dente" with light lemon drops and olive oil, fresh goat cheese, seafood, shellfish, blue fish (tuna).
- **Service temperature:** 10°C.



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Ijalba Blanco- Viura

WINE PROCEEDING FROM ORGANIC FARMING

- **Type of wine:** young white wine.
- **Grape variety:** 100 % Viura.
- **Vineyard area:** Around Najerilla Valley.
- **Wine making process:**
Cooled pressing process, static “debourbage” and native yeasts, at 15°C, during 12 days.
- **Analytic information:**
 - * % Alc. By Vol.: 12,87%
 - * Total acidity: 5,80 g tartaric acid/l
 - * Total sulphur: 94 mg/l.
- **Organoleptic description:**
 - Colour: yellow-straw colour, ivory hue.
 - Aroma: Intensive fruit, reminding green apples, citrus (grapefruit).
 - Taste: Fresh, dry and well balanced acidity.
- **Gastronomy advices:** Appetizers, fish, “carpacios”.
- **Service temperature:** 9°C..



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Ijalba Rosado

PROCEEDING FROM ORGANIC FARMING

- **Type of wine:** “young rosé”.
- **Grape varieties:** 100 % Tempranillo
- **Vineyard area:** Logroño and « Najerilla valley »
- **Wine making process:**
 - Traditional wine making for a rosé, with « bleeding » form tank.
 - Fermentation with native yeasts at controlled temperature at 16°C during 14 days.
- **Analytic information:**
 - * % Alc. By Vol.: 13,88 %.
 - * Total acidity: 5,20 g tartaric acid/l
 - * Total sulphur: 56 mg/l.
- **Organoleptic description:**
 - .- Colour: pale pink.
 - .- Aroma: very fruity with raspberry and flowers (roses).
 - .- Taste: dry, fresh, well balanced acidity, smooth.
- **Gastronomy advices:** summer salads with rice, pastas with tomatoes, blue fishes (sardines), grilled barbecue chicken.
- **Service temperature:** 11 ° C.



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Ijalba Tempranillo

WINE PROCEEDING FROM ORGANIC FARMING

- **Type of wine:** Red young.
- **Grape variety:** 100 % Tempranillo.
- **Vineyard area:** Around Logroño.
- **Wine making process:**
Destemmed grape, fermentation temperature 26 to 28°C during 10 days.
- **Analytic information:**
 - % Alc. By Vol.: 13,17%
 - Total acidity: 4,80 g tartaric acid/l
 - Total sulphur: 27 mg/l.
- **Organoleptic description:**
 - Colour: deep bright and lively red.
 - Aroma: clean, reminding matured fruits.
 - Taste: dry, smooth and juicy. Rounded and fruity tannins.
- **Gastronomy advices:** Light meats, fish as red bream, and with appetizers
- **Service temperature:** 14°C.



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Ijalba Solferino

WINE PROCEEDING FROM ORGANIC FARMING

- **Type of wine:** “half aged red” with 4 months in oak.
- **Grape variety:** 95 % Tempranillo. 5% Maturana Tinta
- **Vineyard area:** Logroño and suburbs, on calcareous-clay soil, south, south-east localisation « bodega » (warehouse where wines are made and stocked before release and sales): 42° 28' 42.29" N & 2° 26' 33.80" W.
- **Wine making process:**
 - Destemmed harvest.
 - Large fermentation with 1/3 on carbonic maceration, then a 4 months ageing in oak (barrels of 3 to 4 years old).
- **Analytic information:**
 - * % Alc. By Vol.: 13,40 % +/- 0,16 % Vol.
 - * Total acidity: 5,40 g +/- 0,4 tartaric acid/l
 - * Total sulphur: 49 +/- 4 mg/l.
- **Organoleptic description:**
 - Colour: bright ruby.
 - Aroma: red matured fruits with some toasty notes (ageing in oak).
 - Taste: very tasty, tannic and well-balanced, large end fruity and spicy together.
- **Gastronomy advice:** Any style of grilled meats (lamb chops), with red peppers “pimientos del piquillo”, stewed potatoes with “chorizo” (« patatas a la riojana »).
- **Service temperature:** 15°C.



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Olive Oil Extra Virgin Ijalba

- **Olive varieties:** 90 % Arbequina, 10 % Empeltre, Redondilla and Machona.
- **Harvest:** Mechanical like “milking”.
- **Oil making process:** the process starts immediately after the harvest. Cooled pressing at low temperatures.
- **Presentation:** Glass bottle of 500 ML case of 6 units, and or 2 litres “P.E.T” carafe (ideal for restaurant).
- **Non-filtrated oil, giving higher aromas and tastes to the product.**
- **Analytic information:**
 - *Acidity level: 0,1;
 - *Peroxides index: 5,8; K232: 1,56; K270: 0,09;
 - *Total waxes: 70.
- **Tasting note:** clean intensive greenish colour, green tomatoes and grass color.



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