



VIÑA IJALBA

BODEGA Y VIÑEDOS

RESERVA

A wealth of subtleties

A great grape selection, modern attractive wine.

VARIETIES: Tempranillo 80%, Graciano 20%.

ELABORATION: Fermentation in temperature controlled stainless steel vats at around 28°C. Spontaneous malolactic fermentation. The wine evolves 24 months in classic barrels, 12 months in French oak, 12 months in American oak. Afterwards the wine rests in bottle for a minimum of 12 months.

ANALYTICAL INFORMATION: 13,92% alcohol; 65 mg/l total sulfur; 58 index of total polyphenols.

DESCRIPTION: Cherry red, high intensity and brilliant. Intense and complex nose of stewed red fruits, light toasted notes, with a background of aromatic herbs. Well structured and a long harmonious aftertaste.

STORING: Can be enjoyed after release yet the wine has a superb storing potential of at least 10 years.

FOOD PAIRINGS: Stews, game birds or ground game, red meat and roasts. Well cured cheeses.

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