



Izena

Subtlety and elegance

Varieties of grapes and vineyards:

Tempranillo 100% . DO Ca. Rioja Alavesa

Vineyards: over 70 years old. Limited production.

Manual harvest. Alcoholic graduation: 14% Vol.

Elaboration:

Cold pre-fermentation maceration. Alcoholic fermentation takes place in a small-capacity tank during 18 days at a maximum temperature of 29° C. Pump over and punching operations in accordance to the fermentation stage. It does not undergo any stabilization or filtration process. High extraction.

Tasting and service:

Pale red colour with purple borders.

On the palate, it is well-rounded and full-bodied, with a balanced and fruity sensation. Ripe, tasty, long and smooth. Serve between 16-18 °C after a slight oxygenation.

Awards:

James Suckling List: 92 p.

Japan Women's Wine Awards SAKURA, Silver medal

Decanter World Wine Award 2017: Silver, 90 p.

Challenge International Du Vin 2017: Silver Decanter

Asia Wine Award 2016: Bronze, 89 p. Mundus Vini 2016: Gold

