



VIÑA IJALBA



Ijalba Graciano

A classic reinterpreted

The first 100% ecological Graciano in the world.

TYPE OF WINE: Vibrant monovarietal red with 10 months maturing in french oak barrels.

ALCOHOL: 14%.

TOTAL ACIDITY: 5.8 g tartaric acid/L

TOTAL SULPHUR: 50 mg/L

VARIETY: Graciano 100%.

ELABORATION: During the destemming process the grapes are crushed and the must with the grapes are fermented in french oak vats at 28°C. Malolactic fermentation occurs in classic 225 L french oak barrels. The wine evolves for 10 months in these barrels before bottling.

DESCRIPTION: Attractive cherry red. Complex aromas of "pacharan" (blackthorn berries), wet grass, green pepper, cherry liqueur and liquorice. Fleshy with a balanced acidity and abundant in fruit.

STORING: A wine of great scope that can be enjoyed yet has a storing potential of up to 6 years.

SERVING TEMPERATURE: 16°C.

FOOD PAIRING: Red meat, oxtail, pigs trotters and lamb chops. Spiced tuna. Blue cheese.



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