



Ijalba Tempranillo "Livor"

Expressive tempranillo

TYPE OF WINE: Young red.

ALCOHOL: 13%

TOTAL ACIDITY: 5.6 g tartaric acid/L

TOTAL SULPHUR: 60 mg/L

VARIETY: Tempranillo 100%.

ELABORATION: The grapes are destemmed, then the must is fermented in stainless steel vats with temperature control (around 25°C) for 8 days, with a substantial maceration to highlight the fruit.

DESCRIPTION: Violet colour, with a fresh vibrant aroma of red fruit, typical of Tempranillo. On the palate it is full-bodied, fresh and full of flavour, with a concentration of red berries.

STORING: Exceptional in its first year. It benefits from the complexity of aging in the bottle in its second year.

SERVING TEMPERATURE: 14°C.

FOOD PAIRING: light meat, appetizers, omega 3 and 6 oil rich fisch and light cheeses.



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