

Bodegas y Viñedos Ilurce

*Rio Madre Rosé*



**Vinification:** Hand-harvested bunches are rigorously sorted at the winery before being destemmed but not crushed. A 12-hour cold maceration takes place in stainless steel tanks before the must is pressed off in a pneumatic press. The must undergoes a 24 hour settling and is inoculated with neutral yeast. Fermentation takes place at low temperatures.

**Aging:** Aged sur lie for two months in tank.

**Grape varieties :** 100% Garnacha

**Soil :** Alluvial, rocky soils deposited by the Ebro River and reinforced by runoff from the Sierra de Yerga. The soils are sandy or clayey in texture and have a high proportion of iron. Unlike northwestern Rioja, the soils have low levels of calcium.

