

Bodegas y Viñedos Ilurce

Rio Madre Rioja Graciano



Winemaking: Hand-harvested bunches are rigorously sorted at the winery before being destemmed but not crushed. Whole berries ferment (inoculated with neutral yeasts) in 5,000L concrete vats and 20,000L stainless steel tanks. After fermentation and maceration the wine is gently pressed in a horizontal pneumatic press. Malolactic fermentation occurs is split between the fermentation vessel and used barrel.

Aging: 6 months in used French barrique that are three vintages old to completely neutral.

Grape varieties : 100% Graciano

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.

Press Notes

AG Vinous

2022

91 points

