

## Viña Ijalba 2021 Tempranillo (Rioja)

WineWise Code	SIJ-TEM21
Country	Spain
Region	Rioja
Color/Style	Red
Farming Practices	Certified Organic
Varieties	100% Tempranillo
ABV	13.16
Residual Sugar	1.2
Acidity	4.8
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Maceration	The grapes are destemmed and later fermented in tanks of stainless steel at a controlled temperature for 8 days.
Pumpover/Punchdown	pumpover 2 times per day
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	7 days
Filtered	Yes
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 42 mg/L
Vineyard Name	El Rubio
Soil Type	Alluvial, Sedimentary
Elevation (meters)	450
Vineyard Aspect	North
Vine Age	29
Yields (hl/ha)	45
Vine Training	trellised 3500 vines per HA
Picking	Machine
Annual Production	5000

### WineWise notes on the wine:

It is hard to imagine a wine more perfectly capturing Tempranillo's potential for cherry fruitiness and old-fashioned Rioja crispness. A silly quotient of character and quality for the price. This is the wine formerly known as Livor.



### Notes on the producer:

At first glance this rather modern producer might seem to have little in common with its illustrious neighbor (Lopez de Heredia), but in fact María José was pleased to hear we would be representing the property. Ijalba has set the standard for environmental awareness in the region, from its organic production to its extensive re-cycling and environmental certification for the winery. The vineyards were all planted in disused quarries, which perhaps explains the remarkable minerality they are endowed with, especially the bigger reds with bottle age. The estate's other distinction is the championing of the less-known varieties of Rioja such as the two Maturanas and Graciano. They have now unveiled some attractive new packaging to go with their never-ending efforts at improvement, spearheaded by long-time talented cellar master, Pepe, who absolutely excelled with his red wines in 2016.