

Viña Ijalba 2020 Graciano

WineWise Code	SIJ-GRA20
Country	Spain
Region	Rioja
Color/Style	Red
Farming Practices	Certified Organic
Varieties	100% Graciano
ABV	14.05
Residual Sugar	1.3
Acidity	5.8
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	Punchdowns and pumpovers
Destemming	Complete
Fermentation Vessel	Oak Upright
Fermentation Duration	15 days
Ageing Method	New Barrique 50%, Used Barrique 50%
Ageing Duration (months)	10 months
Filtered	No
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	10 months
Malolactic	Yes
Added Sulfur	Yes, 48 mg/L
Vineyard Name	Matamala
Soil Type	Alluvial
Elevation (meters)	400
Vineyard Aspect	South
Vine Age	33
Yields (hl/ha)	35
Vine Training	Hand-harvested
Picking	First winery to produce a single varietal Graciano wine. Largest Graciano vineyard in the world.
Annual Production	2000

Notes from the producer:

Viña Ijalba is the history of a family, as well as a commitment to the evolution of Rioja, from the day that Dionisio Ruiz planted his first vine in 1975 on an old gravel pit, which reproduced the natural conditions in which vines grow in La Rioja. And so began the pioneering road, innovative and clear, that Viña Ijalba has been travelling since then. Viña Ijalba has its own stories involving the transformation of gravel pits and open cast mines into new vineyards, and the recovery of rare indigenous varieties of Rioja vines that had almost disappeared.



WineWise Notes:

Ijalba's mission statement is to resurrect the traditional grapes of Rioja, and this wine from their 20 hectares of Graciano (the largest holding in the world) has been the flagship since they premiered the varietal bottling in 1995. Growers moved away from Graciano because of its inconveniently low yields, but the high acidity and intoxicating perfume of the grape are a huge part of what makes Rioja blends distinctive, and are more valuable than ever in these warmer times. One cannot help but notice how many imitators this forerunner now has.