



VIÑA IJALBA

BODEGA Y VIÑEDOS

MATURANA BLANCA

Encounter with history

ECOLOGICAL WINE

The first wine in the world made with the Maturana Blanca variety.

VARIETY: Maturana Blanca 100%.

ELABORATION: Maceration and cold pressing for 4 hours, racking in cement lined for 36 hours. Fermented at a controlled temperature. Finished with an evolution of three months on the lees with a weekly stirring.

ANALYTICAL INFORMATION: 13 % alcohol; 78 mg/l total sulfur.

DESCRIPTION: Brilliant, golden-yellow with greenish hues. Tempting aromas of flint, roasted peaches and ripe tropical fruit in the nose. The mouth is full of flavour, very smooth. Elegant freshness and a formidable length.

STORING: : A wine ideal to drink young. However, this wine shows an interesting evolution in the bottle up to 3 years.

FOOD PAIRINGS: White meat, al dente vegetables, fresh goat's cheese, seafood and bluefish.

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