



VIÑA IJALBA

BODEGA Y VIÑEDOS

MATURANA TINTA

The taste of memory

ECOLOGICAL WINE

The first wine in the world made of 100% Maturana Tinta.

VARIETY: Maturana Tinta 100%.

ELABORATION: Fermentation in vats of French oak for 18 days with indigenous yeasts. The malolactic fermentation 3 months in French oak barrels in contact with the lees and with a daily stirring. Then the wine evolves for 10 months in the barrels before bottling.

DESCRIPTION: Cherry red colour. The aromas of black fruit, blackcurrant, spices (black pepper) and cocoa are intense. On the palate it is soft and persistent with a concentration of fruit.

ANALYTICAL INFORMATION: 13,80% alcohol; 50 mg/l total sulfur; 80 index of total polyphenols.

STORING: It is excellent when young. However do not hesitate to cellar this wine and discover its ageing capabilities over the years.

FOOD PAIRINGS: Red meat, stews, vegetables and grilled tuna.

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