



Iberijos

Upès

Ijalba Crianza

Producer: Viña Ijalba

Region: DOC La Rioja

Grape variety: 90% Tempranillo and 10% Graciano

Vintage: 2021

ABV: 13,81%

Aging: Aged 12 months in American oak barrels.

Elaboration: Fermentation is done with indigenous yeasts for 15 days. Subsequent aging in American oak barrels for 12 months. Natural stabilization and filtration through cellulose plates. Minimum aging time in bottle of 6 months.

Tasting note: Deep red cherry color, fresh aroma of red fruits and vanilla. Pleasant and balanced wine in the mouth with a sweet aftertaste.

Pairing: Is paired well with grilled meat, roast duck or pork. Fish with aromatic herbs, legume and vegetable stews. Manchego cheeses.

Other: Sulfites - 58 mg/l