## Viña Ijalba 2015 Solferino Rioja (Tempranillo)

WineWise Code	SIJ-SOL15
Country	Spain
Region	Rioja
Subregion	Logroño
Color	Red
Alcohol by Volume	13.7
Acidity	5.7
Residual Sugar	2.9
Closure	DIAM
Annual cases produced	670
Varieties	90% tempranillo; 10 %Maturana Tinta
Pumpover or Punchdown?	pumpovers
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	12 days
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 43 mg/L
Vineyard Name	San Vincente
Soil Type(s)	Alluvial
Elevation (meters)	500
Vine age (years)	20
Vine Yields hl/ha	43
Farming practices	Certified Organic
Grape Picking	Hand-harvested

## 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 vinyeards, and the recovery of rare indigenous varieties of Rioja vines that had almost dissappeared.



## WineWise Notes:

Packing a little more heft and structure than the easy-going Livor, Solferino represents a selection of superior grapes that are well suited to an understated élevage in four- and five-year barriques. A subtly rendered Rioja that slyly bridges the divide between traditional and modern.

At first glance this rather modern producer might seem to have little in common with its illustrious companion above, 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 cellarmaster, Pepe, who absolutely excelled with his red wines in 2016.

