

# Ikunus 2017

## Features

**Variety:**

100% tempranillo.

**Vineyard:**

Found in the defined “Golden Mile” of Rioja Alavesa, was planted on 2005 at an altitude of 690 m. High density plantation (4.800 plants/ Ha) has caused great rivalry among the plants, giving rise small bunches with small grapes of high quality. Limited yield to 3.900 kg/Ha.

**Elaboration:**

Hand harvest. Selection of grapes, destemmed and 7 days fermenting at low capacity tank (16.000 kg). Then, continues the maceration with its own skins during 17 days. Malolactic fermentation finishes in new French oak barrel of 225 l (50%) and French oak bocoy of 500 l (50%).

**Aging:**

14 months in new French oak barrel where malolactic took place.

**Refinement in bottle:**

Minimum 10 months.

**Alcohol content:**

14,5°.

**Production:**

8.213 bottles. (750ml).

455 Magnum bottles (1.500ml).

**Recommendation:**

Consume at a temperature of 17°C.

## Awards

Catavinum, World Wine Competition 2020: **Gold Medal**

International Wine Awards 2019: **Gold Medal**

Guía Intervinos 2020: **93 Points**

Guía Peñín 2020: **90 Points**

Guía SeVi 2021: **96 Points**

