

Ikunus 2018

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:

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

Bottling date:

June 2020.

Alcohol content:

14°.

Production:

11.847 bottles. (750ml). 455 Magnum bottles (1.500ml).

Recommendation:

Consume at a temperature of 17°C.

Awards

Catavinum, World Wine Competition 2022: **Great Gold Medal**

Guía Interviños 2023: **93 Points**

Guía Peñín 2022: **92 Points**

Guía SeVi 2022: **94 Points**

