

## ALMAGRE TEMPRANILLO

**Vintage** 2007

**Appellation:** La Rioja, Spain

**Varietal:** 90% Tempranillo, 10% Mazuelo

**Winemaker:** Dionisio Ruiz Ijalba

**Organic  
Certificate:**

Grapes and facilities have been certified by USDA Accredited ECCYSA and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



**Notes:** Pleasant aromas of raspberry and strawberry are echoed on the palate in addition to fine expressions of vanilla, spice and smoky earth. Pairing suggestions: Broiled pork sausage, curried dishes, meatloaf or blackened halibut.

**Winemaking:** The grapes are de-stemmed, crushed and then fermented in stainless steel tanks at controlled temperatures under 30 degrees Celsius. The wine is then aged for six months in American oak casks in an underground cellar with a constant temperature, high relative humidity and without light. Estate Bottled.

**The Estate:** Comprising 80 hectares of vineyards planted around Logroño, San Vicente de la Sonsierre and Valle del Oja, the innovative Viña Ijalba was the very first organically certified estate in La Rioja (1994). The wine is made exclusively with grapes from the bodega's own 75 hectares of vineyards, tended following organic practices. Low yields per hectare and traditional growing practices, with goblet pruning, high planting densities and shallow, infertile soils produce healthy grapes with plenty extract and color.



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