



IREKUA *Vendimia Seleccionada 6*

D.O. Ca. Rioja

Winery Notes:

The family winemaking tradition dates back to the nineteenth century, when Mr. Manuel Hurtado took over the family farm. Nowadays it is the fourth generation that with a new life philosophy continues with the family winemaking tradition. Low yields from vines more than 30 years, manual harvest. Sandy, chalky, stony soils located between 550 and 750 meters bring a fine bouquet to the wines. Vineyards protected by the "Biosphere Reserve" by UNESCO in 2003.

Wine Making Notes:

Selects vines for their orientation and ripeness. Fermented and macerated at 27°C. for 10 days in stainless steel vats. Aged for 6 months in American oak barrels with the aim that all the aromas and flavors remain assembled to perfection. Wine is elaborated by following the prescriptions of the organic/biologic viniculture.

Tasting notes:

The wine exhibits an attractive, deep, cherry color. The nose is fresh and complex expressing aromas of blackberry, forest fruit and prunes, while notes of cocoa, vanilla and subtle toast also come through denoting an ageing in top quality oak. Fresh on the palate with very well-integrated acidity. A lovely, pleasant mouth-feel with a good lingering finish. Clean and fresh with great ageing potential.

Awards:

- **Gold** - TopWine 2018 - 2020
- **Silver** - CWWSC 2018
- **Silver** - BACCHUS 2017
- **Silver** - CWWSC 2017 Catavinum World Wine & Spirits Competition
- **Silver** - Certamen TopWine 2017

VINTAGE	2018
WINE TYPE	Red
VARIETAL	100% Tempranillo
ALC.	13,5%
REGION	Rioja
WINEMAKER	Bodegas Irekua



Cardel Wines

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