



Viña Ijalba Genolí Blanco DOC

(jain-oh-LEE BLAHN-ko)

This delightful white is full of pomp *and* circumstance – terrific acidity lifts the aromas of plantain, lily, and salted celery, while the surprising earthiness and depth comes through on the finish. Not known for great white wines, Rioja does produce some affable aperitifs, and this one is right at the top. Dry, crisp, and lip-smackingly tasty, it is a great value from Spain's most pedigreed region.

 LOCATION	<p>La Rioja, España. (Logroño) 80 hectares. 400 - 580 meters.</p>	 SOIL	<p>Clay and sand.</p>
 ESTATE	<p>Viña Ijalba. (VEEN-yah ee-HAHL-bah)</p>	 VINE	<p>Traditional bush pruning. 3,500 vines per hectare. 2 bottles per plant average yield.</p>
 WINEMAKER	<p>Dionisio Ijalba. (dee-oh-NEE-see-oh ee-HAHL-bah)</p>	 VINIFICATION	<p>Maceration with skins, followed by slight pneumatic pressing. Decanted through a cooling process at 54° F. Fermentation at controlled temperature under 64° F.</p>
 VARIETALS	<p>100% Viura.</p>	 BARREL	<p>No barrel aging.</p>
 RESIDUAL SUGAR	<p>4.0 grams per liter.</p>	 MATURATION	<p>No bottle aging.</p>
 ACIDITY	<p>4.7 grams per liter.</p>	 VINTAGE PRODUCTION	<p>4,000 cases.</p>
 ALCOHOL	<p>12.5% by volume.</p>	 FOOD PAIRING	<p>Catalan bread with pulped tomato and fresh olive oil.</p>

