



Viña Ijalba Livor Tinto

(lee-VOR)

Livor is a lush, fruity, 100% organic amigo to tapas of all kinds. Unoaked, this Tempranillo hails from Spain's ground zero for quality, Rioja, and delivers character with aplomb. Notes of dehydrated strawberries, lavender, camphor, tobacco leaf, and iodine rule the palate, maintaining very respectable precision for an entry-level red.

 LOCATION	<p>La Rioja, España. (Logroño) 80 hectares. 400 - 580 meters.</p>	 SOIL	<p>Clay, sand and, stones.</p>
 ESTATE	<p>Viña Ijalba. (VEEN-yah ee-HAHL-bah)</p>	 VINE	<p>Double Spurred Cordon. 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>Fermentation in stainless steel.</p>
 VARIETALS	<p>100% Tempranillo.</p>	 BARREL	<p>No barrel aging.</p>
 RESIDUAL SUGAR	<p>3.5 grams per liter.</p>	 MATURATION	<p>No bottle aging.</p>
 ACIDITY	<p>5.5 grams per liter.</p>	 VINTAGE PRODUCTION	<p>7,000 cases.</p>
 ALCOHOL	<p>12.5% by volume.</p>	 FOOD PAIRING	<p>Wash-rind Mahon Curado cheese and ham.</p>

