



ILURCE CRIANZA

VINTAGE 2021

VARIETY Tempranillo 53%, Garnacha 33% & Graciano 14%

CLIMATIC YEAR

We are facing a complex vintage, marked by low rainfall throughout the growing season; in addition to a cooler spring than usual. However, as September entered and the harvest began, it began to rain intermittently, which complicated the harvest; making the selection of grapes in the field more exhaustive than other years. Furthermore, temperatures in the months of September and October were cooler than normal, which caused slow and prolonged ripening, resulting in excellent quality of our grapes.

PREPARATION

Harvesting is done manually, while the varieties are each produced separately. The most suitable mix is selected each year from the finest wines produced in our winery. This wine will spend 12 months in American oak (55%) and French oak (45%).

TASTING NOTES

COLOUR

Rubi-red, medium intensity.

AROMA

High intensity, aromas of concentrated red fruit, spices and light toasted notes; all of them perfectly assembled.

ON THE PALATE

Long, round wine, with good acidity and very well integrated wood. Flavor of fresh fruit, strawberries in liquor, cherries and spicy finish. Fresh and pleasant finish that invites you to drink.

PAIRING

"Spoon" dishes (soups, stews, etc.), meat and cured cheeses.

ACCOLADES

2021 VINTAGE

90 points Tim Atkin

2020 VINTAGE

88 points Peñín Guide

2019 VINTAGE

89 points Peñín Guide

2018 VINTAGE

87 points Peñín Guide

2016 VINTAGE

87 points Peñín Guide

2014 VINTAGE

86 points Peñín Guide

2012 VINTAGE

87 points Peñín Guide

ILURCE

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