



WINEMAKER

Ana Escudero

FARMING

Organic

VARIETALS

Graciano

FEATURES

Bottle, Cork

ABV

14.5%

AVAILABLE SIZES (L)

0.750



Ilurce

Graciano 'Rio Madre'

SPAIN, RIOJA, RIOJA



WINERY OVERVIEW

Bodegas y Viñedos Ilurce was founded by the Escudero family in 1940. Before founding the winery, the family was in the viticulture business - growing and selling grapes to premium producers in Rioja Alta & Alavesa. From 1940 until the mid 2000's they vinified wine in bulk, bottling small amounts for the local market.

The project in its current form, based out of a winery on the outskirts of the city of Alfaro, in Rioja Baja, is the result of a collaboration between the Escudero family and Jorge Ordóñez. Jorge realized the potential for a value oriented Graciano based wine produced in Rioja, and scoured the region for a dedicated family who could vinify quality Graciano.

He met the Escudero family, and after falling in love with their Graciano vineyards and wines, he began blending Rio Madre for them. The focus on viticulture has persisted through the generations, and the current viticultural director of the winery, Amador Escudero, spends the majority of his time in the family's vineyards, which account for 50% of the winery's production.

Part of the [Jorge Ordóñez portfolio](#)

TERROIR

Alluvial, rocky soils deposited by the Ebro River and reinforced by runoff from the Sierra de Yerga. The soils are sandy or clayey in texture and have a high proportion of iron. Unlike northwestern Rioja, the soils have low levels of calcium. The climate is Mediterranean.

VITICULTURE

Traditional dry farmed viticulture. All of Ilurce's vineyards are cared for without the use of chemically synthesized fungicides, pesticides, herbicides, or elemental fertilizers. All of the oldest vineyards are dry farmed. Bunches are hand harvested.

VINIFICATION

The grapes are destemmed but not crushed. Whole berries ferment (inoculated with neutral yeasts) in 5,000L concrete vats and 20,000L stainless steel tanks. There is a small percentage of stem inclusion when ripeness is appropriate. After fermentation and maceration the wine is gently pressed in a horizontal pneumatic press. Malolactic fermentation occurs is split between the fermentation vessel and used barrel.

AGING

6 months in used French barrique that are three vintages old to completely neutral.

