Bodegas y Viñedos Ilurce - D.O.Ca. Rioja


| Location \& Vineyard | Bodegas y Viñedos Ilurce is located in Alfaro, the historical capital of southern Rioja <br> Ilurce owns 45 Ha . (110 acres) of estate grown vineyards planted in the foothills of the Sierra de Yerga. For Rio Mazos, two of their oldest estate vineyards of Graciano are selected, planted in 1917 \& 1918. |
| :---: | :---: |
| Year(s) Planted | 1917-1918 |
| Variety | 100\% Graciano |
| Viticulture | Traditional dry farmed viticulture. All of llurce'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. |
| Yields | 1 T/Ha. (2.5 tons per acre) |
| Vineyard Area | 45 Ha (110 acres) - 4.4 Ha . are used for Rio Mazos |
| Altitude | 500 M (1650 ft.) |
| Soils | 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. |
| Climate \& Harvest | Mediterranean |
|  | End of September. |
| Winemaking | Hand-harvested bunches are rigorously sorted at the winery before being destemmed but not crushed. Whole berries ferment (inoculated with neutral yeasts) in 5,000L concrete vats. There is a small percentage of stem inclusion when ripeness is appropriate. After fermentation and maceration the wine is gently pressed in a vertical basket press. Malolactic fermentation occurs spontaneously in French barrique. |
| Production | Unfined and unfiltered. 4,800 bottles; 400 cases. |

Comments Rio Mazos is the Escudero family's expression of their oldest goblet trained vines of Graciano, planted in the rocky soils of the foothills of the Sierra de Yerga. This Mediterranean subzone is the hotspot in Rioja for varieties that are typically used for blending, but Ilurce was one of the most important pioneers in the bottling of monovarietal Graciano's. Rio Mazos is characterized by the character of old vines combined with the variety's textbook freshness and crunchy texture.

