



WINEMAKER

Ana Escudero

FARMING

Organic

VARIETALS

Grenache (Garnacha)

ABV

13.5%



Ilurce

Garnacha Rose 'Rio Madre'

SPAIN, RIOJA, D.O.C.A. RIOJA



ROSE



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

VINEYARD

50% of the production of our wine is sourced from estate grown vineyards, that are a blend of head trained and trellised vineyards planted at 500M above sea level on the foothills of the mountains in Rioja Baja. The soils are alluvial deposits of the Ebro river. Our vineyards of Garnacha are up to 110 years old, and are mostly head trained. Our Graciano vineyards are between 90 and 20 years old and are both head trained and planted on trellises. All are dry farmed.

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. The vineyards are planted at 550M above sea level on the foothills of the mountains in Rioja Baja.

VITICULTURE

The vines are farmed without the use of herbicides, fungicides, or pesticides. They both head trained and trellised, and all dry farmed. These vineyards are 50% owned by the family and consist of Graciano, Garnacha, and Tempranillo. The oldest vineyards are up to 90 years old.

VINIFICATION

Hand-harvested bunches are rigorously sorted at the winery before being destemmed but not crushed. A 12-hour cold maceration takes place in stainless steel tanks before the must is pressed off in a pneumatic press. The must undergoes a 24 hour settling and is inoculated with neutral yeast. Fermentation takes place at low temperatures.

AGING

Aged sur lie for two months in tank.