

ILLANA

CASA DE ILLANA SELECCIÓN 2016

Grape varieties: 50% Bobal, 25% Syrah and 25% Cabernet Sauvignon.

Alcohol: 14,5% by vol.

Aging: Aged 16 months in french new barrels.

Protected Denomination of Origin: Ribera del Júcar.

Tasting note: This wine is intense, deep color, cherry red, bright and dense. The nose is complex, develops a panoply of flowery (violet, rose), aromas fruit (blueberries, cassis) with balsamic and spicy notes. On the palate, it is characterized by its dense tannins and elegant structure. Velvety, large and tasty.

Serving suggestions: Ideal with game, bistec, ragout, cured cheese and meats. Recommended Serve at 14-16°C

Awards&Accolades

- 92 points James Suckling, ed. 2018.
- 91*** points Guía Peñín 2018.

