



ILLANA
BODEGAS Y VIÑEDOS



CASA DE ILLANA

TRES DE CINCO

2017

Grape varieties: 45% Petit Verdot, 33% Bobal and 22% Merlot.

Alcohol: 14,5% by vol.

Aging: 16 months in french oak barrels.

Protected Denomination of Origin: Ribera del Júcar.

Tasting note: Cherry red color, bright and clean, medium-high layer. On the nose, it is wild, balsamic, spicy, floral, with a ripe black fruit and a refined roast. In the mouth, the entrance is wide and deep. Fresh and with volume, balanced tannin, intense and elegant, with pleasant retronasal.

Serving suggestions: Good pairing with rice, cheese, pasta and poultry. Recommended serve at 16-18°C

Awards&Accolades:

- 92 points James Suckling ed. 2018.