ILLANA

ALMA 2025

SAUVIGNON BLANC
BOBAL BLANC DE NOIR

13% Vol D.O.P. RIBERA DEL JÚCAR, CUENCA



Night harvest (to prevent high temperatures, oxidation, and to have better biological control of the grapes).

Maceration of crushed grapes prior to pressing to increase aromatic intensity, followed by pressing in which only the free-run juice is obtained.

Fermentation at low temperature (15°C) to obtain subtle, frank, fresh, and elegant aromas. Daily lees stirring (battonage) to achieve more mouthfeel. Blending with Bobal Blanc de Noir to provide typicity, floral notes, and a longer, more complex finish.

Tasting notes:

Visual: Pale yellow wine with greenish reflections. Clean and bright.

Olfactory: Intense aromas combining citrus and herbal notes with a slightly balsamic finish.

Gustatory: Fresh yet intense attack, with a long and persistent finish that consistently highlights varietal characteristics

Organic Certificate

Vegan V-Label Certificate

Sustainable Certificate ISO 14001 SWfCP

IFS Food

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ILLANA

4 MESES 2024

TEMPRANILLO-SYRAH
BOBAL
14.5 % Vol D.O.P. RIBERA DEL JÚCAR, CUENCA



Night harvest of each variety at its optimal ripeness.

Pre-fermentation maceration at low temperature (to extract more color and varietal aromas without extracting vegetal tannins). Separate fermentation at controlled temperature to enhance the freshness and frankness of the varietal aromas.

Aging, after completing malolactic fermentation, for 4 months in barrels of 1 and 2 years of use aiming to enhance texture and complexity without losing the typicality of the varietal aromas, which are the protagonists.

Tasting notes:

Visual: Intense purple-red, with violet reflections, clean and bright.

Olfactory: Notes of violet flowers and predominantly black forest fruits, very frank and intense. In the background, a touch of cocoa and spices that add complexity without detracting from freshness.

Gustatory: Mouth-filling, fruity, fresh, and carefree palate, with a great balance between acidity and alcohol content.

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10 MESES 2022

CABERNET FRANC-PETIT VERDOT
BOBAL
14% Vol D.O.P. RIBERA DEL JÚCAR, CUENCA



Night harvest of each variety at its optimal ripeness.

Pre-fermentation maceration at low temperature (to obtain more color and varietal aromas without extracting vegetal tannins). Fermentation of the varieties separately at controlled temperature to enhance the freshness and frankness of the varietal aromas.

Aging for 10 months in new French and American oak barrels that perfectly balance the powerful character of the varieties in the blend.

Tasting notes:

Visual: Intense ruby red, lively, bright, and clean.

Olfactory: Intense notes of black fruits, figs, and balsamic notes in perfect harmony with the hints of spices and toasts contributed by the new barrels.

Gustatory: Succulent and flavorful wine with intense aftertaste. A wine with complex sensations but with a constant freshness that invites to take another sip.

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