

# ILLANA

## ALMA 2024

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



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