

Irouléguay Rouge, Lurumea

Bordatto



LOCALITY: FRANCE – South-West – Pays-Basque

APPELLATION: Irouléguay

GRAPE VARIETY: 100% Tannat

WINEMAKER: Jean-Baptiste Bordatto

VINEYARD: Planted in 1946 over dolomitic limestone soil.

VITICULTURE: Biodynamic (not certified). Double-cordon training.

WINEMAKING: 100% de-stemmed but not crushed. Maceration for 18 days to extract tannins, followed by four-week fermentation over indigenous yeasts with light pump-overs.

AGING: Aged for 18 months in stainless-steel tank.

BOTTLING: Neither fined nor filtered. Light SO₂ addition (less than 20 mg/L).

