



# *grupo ianoa* VINEYARDS

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§ Ianoa wine has a special dedication taking care everyday in the vineyard to bring you a unique home made style red wine from **Valladolid**, Spain.





§ Our **VINEYARDS** are located in a small village called **Mélida de Peñafiel**, in the *Botillas Valley*, located in the heart of the golden red wine mile, between Peñafiel and Castrillo de Duero, in Castilla and leon, Valladolid, Spain.

§ Suitable weather and environment with cold winters and hot summers, in which we could have a drop of 15 degrees between the day and night favoring the qualities of the wine.





§ Our **WINERY** is preserving the origins and the oldest parts of our winery because every wine has a beautiful past, its own evolution and identity. It shows the importance of the family which this wine has become to be reality.

§ The history of our Winery "**Si yo te contara**" remains from the past (*if I told you...*) This sentence was said by the grandfather's brother, **Ramiro**, during a typical *merienda* more than 50 years ago...



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## WHY ARE **IANOA**'s WINE SO APRECIATED?

- § On the foothills of the **Botijas Valley**, there are the hundred-year old wine reabs.
- § We mostly grow wine of the **tempranillo** varieties. Red High-class red wine acquired only by mechanical way, directly from the reabs with integrated production techniques.
- § At the same time as we respect the natural cycle of the wine reabs to harvest the best wine, we combine traditional wisdom with the most advanced mechanical technology ...





### 3 RANGE OF WINES:

§ Tempranillo 100%

§ Cabernet 100%

§ **Tempranillo – Cabernet  
90/10**

All three of ROBLE variety  
which means a minimum of 3  
to 6 month aged in american  
oak barrels.



## Ianoa red wine

- Designation of origin: Melida de Peñafiel.
- Type of wine: Tinto Roble (Red wine).
- Ageing time: 3-6 months in American oak barrels.
- Colour: Black cherry red with very violet/ grenad undertones.
- Nose: Very potent, with hints of ripe red fruit (berries, blackberries, raspberries, etc.) blended with light, subtle and very suggestive tones of spice.
- Mouth: Well structured, balanced and full of flavor. It offers the tannins of its middle vintage. It is long-lasting and the finish strongly recalls the red fruits.
- Gastronomy: Tapas, paella, red light meat, semi-matured cheeses.
- Serving Temperature: 16 °C to 18 °C.
- Alcohol content: 14 % vol.
- Packaging: 6 or 12 bottle case.
- Pallet content: 45 cases in European pallet and 63 in American pallet.

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