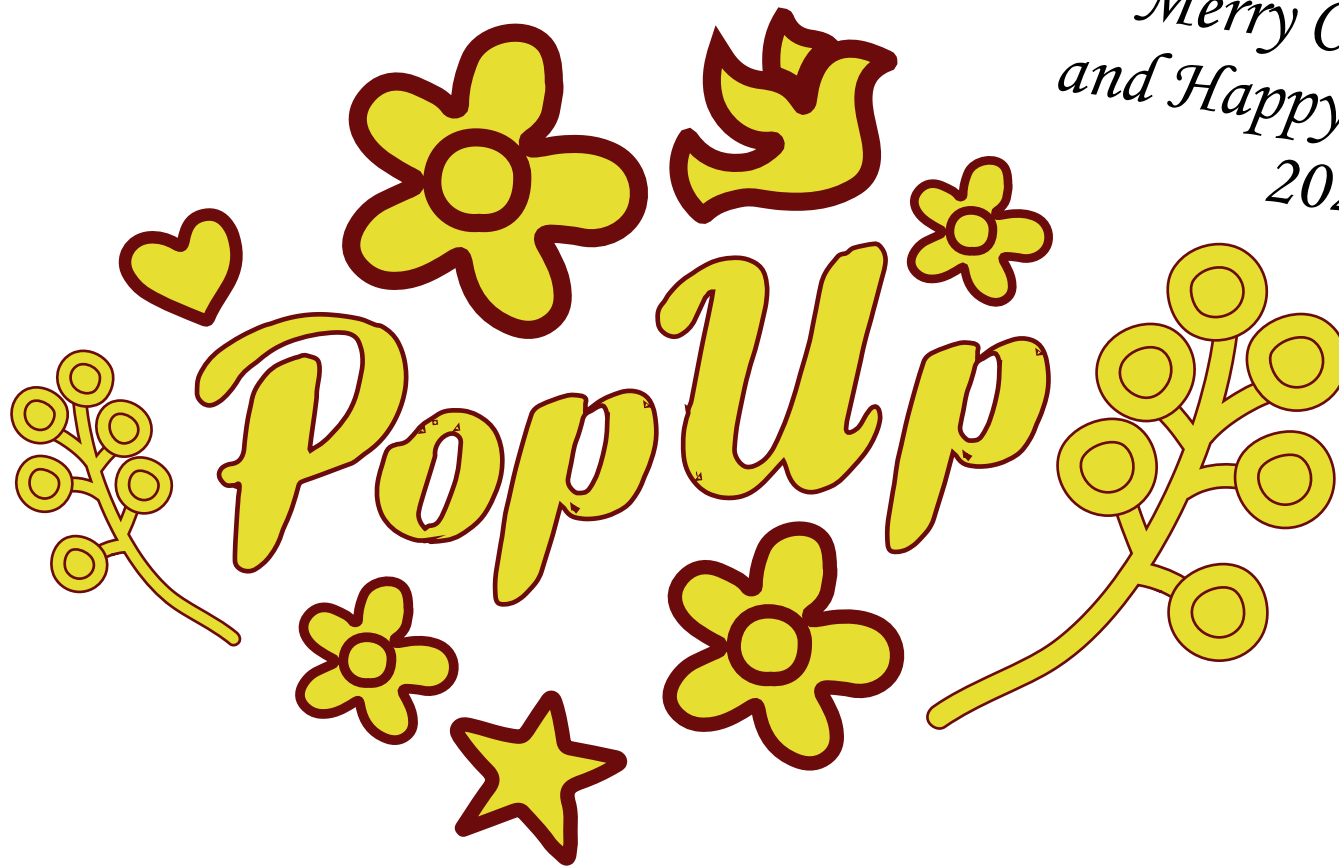


Vinalu[®]

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Merry Christmas
and Happy New Year
2024



Cheers!

Vinalu visit to Ysios winery

*Hyundai Ioniq 6
Test drive*

Vinalu Special report La Rioja

VINALU SPECIAL REPORT

LA RIOJA / SPAIN

by *Liliane Turmes & Helen Latour and Harry Montagnola*

Pictures Liliane Turmes



Jeff Koons' iconic Puppy in front of the Guggenheim Museum

Andy Warhol's 150 Marilyns beyond Jeff Koons' Tulips



TRADITIONAL AND NEW WAVE RIOJA FINE WINES

Our press trip started in Bilbao, the Biscayan capital, awarded in recognition of its urban transformation and even chosen the 'Best European City' in 2018 by the International Academy of Urbanism. One of Bilbao's cultural jewels is without any doubt the Guggenheim Museum. We were very happy to enjoy, during our stay, a Pablo Picasso exhibition, held to commemorate the artist's 50th death anniversary.

The RIOJA WINE REGION

The famous 'La Rioja', Spain's world wide known wine region in the North of the country, is located 200 km South of Bilbao, on the banks of the river Ebro and between two mountain ranges. The wild, enchanting region, with its medieval villages, with autumn skies often covered with big dark clouds, bringing heavy rains, but at the end always with a powerful sunshine popping up, creating great rainbows and a dramatically beautiful scenery.

The mountains in the North and in the South protect the vineyards from undesirable meteorological influences. In the North the Cantabrian mountains give shelter from the cold and wet climate coming from the Atlantic Ocean. The climate is a combination of the cooler Atlantic and the warmer continental influences from the Castilian Plateau and from the Mediterranean. The Rioja region, with 600 producers and with 66000 ha of vineyards is divided in three main subregions:

The Rioja Alta, the biggest subregion, situated in the Western part of the Rioja, with vineyards on higher altitudes, with mainly limestone and clay soils, the smaller Rioja Alavesa, named after the basque Province Álava, with a similar climate to Rioja Alta, with chalky clay and limestone soils and the subzona Rioja Oriental, formerly known as Rioja Baja, situated at the Eastern part of the Rioja zone, with Mediterranean dryer and warmer conditions and with alluvial soils.

Coming to the grape varieties, Tempranillo takes the biggest part of the production, followed by the Garnacha, the Mazuelo and the Graciano.

Not to forget, that the Rioja region produces also fantastic white wines, with mainly 'Viura' grapes.

THE D.O.Ca. & THE VIÑEDO SINGULAR

Spanish wine designations are highly controlled by a committee, the Consejo Regulador D.O.Ca. One of the key elements of the Denominación de Origen Calificada (D.O.Ca.), created in 1991, beside the stringent quality requirements linked to the terroir, is probably the aging regulation, so the Crianza, the youngest wines, need to ripen 1 year in oak and 1 year in the bottle.

The Reserva wines must be aged for 3 years, with at least 1 year in oak and to be labelled a Gran Reserva wine, it is required, that it has aged for a minimum of 5 years, with 2 years in oak, before it can be released on the market.

In 2017 the Consejo Regulador introduced a new important classification, the 'Viñedo Singular', with strict rules on the geographical location, furthermore the grapes have to be handpicked and must come from at least 35 years old vines, the yields have to be low and at the end the quality of the wines is doublechecked in a tasting by the Consejo.

In general, in our opinion, at least for the winemakers Vinalu visited, the viñadores are often pioneers for some important projects in their region and their philosophy mainly consists in not forgetting the traditional methods and regulations and at the same time being open to new concepts.



Beautiful Picasso sculpture

THE VISITS

BODEGAS YSIOS

After a smooth and comfortable journey in an elegant Mercedes Benz S-Class, sent by the winery to take us from Haro to Laguardia, the driver leaves us at the Bodegas Ysios, an outstanding landmark, with a spectacular architecture, designed by Santiago Calatrava. The metallic undulation of the roof reflects in the water of the ponds, surrounding the building and mirrors the shape of large barrels.

Bodegas Ysios, located near the village of Laguardia, the capital of the Rioja Alavesa, was inaugurated in 2001.

Clara Canals, the senior winemaker at the winery, receives us with a big smile, despite the rainy weather and gives us a professional overlook on the winery and on the philosophy of Bodegas Ysios.

She elaborated her first vintage in 2020 in Ysios, with wines that are terroir driven, with low yields and a small production, from 40 hectares and from 51 plots. From the North, the vines are protected by the Sierra Cantabria and from the South from the Sierra de la Demanda, with a warmer influence from the Ebro river.

The 550 m high altitude vineyards, with 35 years old vines and with some of 100 years, mainly planted with Tempranillo, are dry farmed, with a minimal intervention and on sustainably kept soils. The idea is to make the wines reflect the place and the focus lies more on the origin, such as single vineyard or village wines, showing the terroir, than on aging categories. The grapes are picked by hand, in the cellar the work is done by gravity flow and the different grapes are vinified separately.



*Spectacular
design Ysios
Winery*



*Clara Canals, chief
winemaker*



The tasting

Bodegas Ysios Rosé 2022

85% Garnacha from old vines, 15% in Tempranillo and Viura,
fermented in inox tanks and for 5 months on the lees,
Colour: Pale rose
On the nose: raspberry, flowers
On the palate: Red currants, creamy, light bitterness of yellow grapefruit, nice acidity

Bodegas Ysios Blanco 2021

100% Viura from old vines,
aged in clay amphora, 13%
Colour: Brilliant and pale
On the nose: White flowers, pears, mineral
On the palate: complex notes of exotic fruits, creamy, in a long finish

Bodegas Ysios Selección 2016

100% Tempranillo, aged in oak for 16 months, 14,50%
Colour: Purple red
On the nose: Cassis, blackberries, spices
On the palate: Black fruits, walnuts, good structure

Bodegas Ysios Finca El Nogal 2019

100% Tempranillo, from high altitude vineyards planted in 1964 , aging in big oak casks for 20 months
Colour: Dark red
On the nose: Plums, liquorice
On the palate: Black fruits, complex, fine tannins, harmonious, nice acidity of citrus fruits, long in the aftertaste

Bodegas Ysios, Finca Las Naves Viñedo Singular 2018
mainly Tempranillo from a field blend with Garnacha, Graciano and Viura from 100 years old vines, aged for 16 months in 2000 l French oak foudre, with a production of 2500 bottles

Colour: Dark cherries
On the nose: Candied violets, red cherries, spices
On the palate: Red currants, herbs, nice acidity, in a long finish with a good aging potential.

Address:

Bodegas Ysios
Camino de la Hoya s/n
01300 Laguardia Álava/Spain



Finca Las Naves Ysios top wine

Extravagant tasting room

BODEGAS IZADI EN VILLABUENA

The history of Bodegas Izadi goes back to 1987, when the hotelier and restaurant owner Gonzalo Antón, a gastronomic reference in the Basque country, founded the Bodegas Izadi. In 1993 Izadi, which means 'Nature' in basque language, located in Villabuena de Álava, opened to the public with its own restaurant and hotel. In the following years the family owned business in the third generation expanded and today the 'Artevino' project consists of 4 wineries, located in 5 different appellations of Spain, with Izadi being the first winery of the project.

Esther Crespo, the public relation manager of the estate, takes us on a professional wine tour in the Bodegas Izadi, also showing us the old vineyards, planted 40-90 years ago. In this area, you find not only the highest concentration of old vines but also the highest concentration of winegrowers, as in the small village out of 300 people, there are as many as 40 winemakers, with tiny vineyards. A world record...

The Izadi 'El Regalo' vineyard, planted in 1936, a romantic gift of a husband to his wife, is considered the best vineyard in the winery. It is classified 'Viñedo Singular', a 'Single Vineyard', with the highest possible classification and the grapes are reserved only for the top wine production.

The tasting

The tasting takes place in an amazing elegant tasting room, with a view in the barrel room, separated by glass from the tasting table.

LARROSA ROSÉ 2022

100% Garnacha tinta, grown in high altitude, left for 4 hours on the skin

Colour: Pale rose

On the nose: Pears, anise, white flowers

On the palate: Strawberries, nice acidity of citrus fruits and red currants.

A pleasant wine for aperitivo; El Gourmet choose Larrosa 'Best Rosé' in Spain in 2022. The wine is launched every year on Valentine's day, on the 14th of February.

IZADI SELECCIÓN BLANCO 2022

60% Viura, 10% Garnacha Blanca, 10% Maturana Blanca, 10% Tempranillo Blanco, 5% Malvasia and 5% Turruntés, from 55 year old vines in the best vineyards of the estate

Colour: Brilliant greenish yellow in the glass

On the nose: Exotic bouquet, pineapple, coconut, yeast, spices



Vineyards in Villabuena



On the palate: creamy, citrus fruits with a good structure

IZADI SELECCIÓN 2018

87% Tempranillo, 10% Graciano, 2% Maturana Tinta and 1% Garnacha Tinta

16 months in partly French & American Oak

Colour: Ruby red

On the nose: Plums, ripe red fruits, spices

On the palate: Red and black berries, red currants, elegant wine with a good aging potential

IZADI 'EL REGALO' VS 2020

100% Tempranillo from a single vineyard, planted in 1936

14 months in new French oak

Colour: Brilliant purple

On the nose: Complex, with black fruits, smoked aromas

On the palate: Tannins well balanced, smooth texture, herbs and spices

ORBEN 2020 from the Orban line, with vineyards closer to the mountains

100% Tempranillo

12 months in French oak

Colour: Intense garnet

On the nose: Graphite, mineral

On the palate: Bitterness of green walnuts, blackberries, powerful tannins, good structure

MALPUESTA 2020, from the Orban line

100% Tempranillo

Low yield single vineyard, planted in 1931, with a production of 5000 bottles, 15 months in French oak

Colour: Intense ruby

On the nose: Plums and herbs of the Provence

On the palate: Red-and blackberries, full bodied, with a long finish.

Address: Bodegas Izadi
Herreria Traversia II,5
01307 Villabuena de Álava



Izadi selection for the tasting



BODEGAS VALDEMAR

Siempre pioneros, is the philosophy of Bodegas Valdemar, a family winery with a 130 years old history, respecting the tradition in combination with innovation. 300 hectares, sustainability certified, in the three subzones of the Rioja, allow a big biodiversity in winemaking. As Roberto Alonso, the marketing manager points out, that this pioneering spirit made them also realize new projects in the region, such as the production of the first Tempranillo white wine, the launch of the first sparkling wine of a Singular Viñedo in the D.O.Ca. Rioja in 2022, or the recovering of old, forgotten grape varieties as the Maturana. Vinalu tasted the wines of the Conde Valdemar line, the most prestigious brand, with wines from different family estates and the Balcón de Pilatos wine.

The tasting

CONDE VALDEMAR TEMPRANILLO BLANCO 2022

100% Tempranillo Blanco, aging for 4 months on the lees in stainless steel tanks, 13%
Colour: Greenish yellow
On the nose: Ripe fruits, anise
On the palate: Sweet pears, melon and spices
CONDE VALDEMAR from the vineyard

FINCA ALTO CANTABRIA 2021

100% Viura
aging for 6 months in French oak, with
bâtonnage, Viñedo Singular, highest quality,
13,50%
Colour: Golden yellow
On the nose: Ripe peaches, pears
On the palate: Full bodied, buttery, with well
balanced tannins, long in the aftertaste



Conde Valdemar wines



*Esther serving, El Regalo,
Izadi's top wine*

CONDE VALDEMAR INSPIRACIÓN 2020

85% Tempranillo, 10% Maturana, 5% Graciano aged for 14 months in French and American oak merging the Spanish Rioja and the American Washington Estate experiences, 14%,

Colour: Cherry red

On the nose: Red berries, spices

On the palate: Red currants, bitterness of limes, long in the aftertaste

CONDE VALDEMAR RESERVA 2016

87% Tempranillo, 10% Garnacha, 3% Graciano 22 months in American and French oak, 14%

Colour: Ruby red

On the nose: Almond cake, hazelnuts

On the palate: Plums, bitter notes of lime, freshness of citrus fruits, herbs

CONDE VALDEMAR GRAN RESERVA 2015

86% Tempranillo, 8% Garnacha, 3% Graciano, 3% Maturana,

34 months in French and American oak, 14%,

Colour: Intense red

On the nose: Blackberries, plums

On the palate: Many fruit layers, plums, black fruits, well balanced tannins

CONDE VALDEMAR EDICIÓN LIMITADA 2019

85% Tempranillo, 10% Graciano, 5% Maturana, 24 months in American oak, 14%

Colour: nearly black

On the nose: Plums, anise, herbs

On the palate: Ripe black and red fruits, long finish

BALCÓN DE PILATOS 2020

100% Maturana, a rare varietal (from the Cabernet Franc family), from the best parcels in three different terraces,

14 months in American oak, 13,50%

Colour: Purple

On the nose: Black fruits, spices

On the palate: Red fruits, coffee, full bodied.

Address:

Bodegas Valdemar Camino Viejo, 24

01320 Oyón, Álava



Bodegas Valdemar's barrel cellar



Silvia Saenz presenting the Conde Valdemar wines

FINCA VALPIEDRA

The Familia Martinez Bujanda, with more than 130 years of winemaking history, owning 200 hectares and 5 wineries in the best locations in 'La Rioja', started the project of Finca Valpiedra in 1997.

The winery was inaugurated in 1999, with the idea of making wines only with their own grapes and also to produce modern Rioja wines, that combine the personality and the individuality of the 'Grandes Pagos de España'. Finca Valpiedra is the only winery from 'La Rioja', associated with this exclusive and limited group of wineries 'Great Single Vineyards of Spain', to which it belongs since its start.

Marta S.Martinez, the 5th generation of Martinez Bujanda Familia and Diego Martinez Aroca, the Commercial Director of the estate received Vinalu for the visit of Finca Valpiedra.

As they explain, the 80 hectares estate is located at an altitude of 420 m, on three terraces sloping down to the Ebro river bank and divided in 15 parcelas. In Finca Valpiedra the classic Bordeaux style is followed, with one single vineyard wine and four wines all made exclusively with grapes from the estate, with the main grape varietal being Tempranillo, followed by Maturana Tinta, Graciano and Garnacha Tinta.

The layers of pebble and limestones are not only benefit to the minerality in the wines and retaining the heat and the humidity, they also gave the name to the 'Finca Valpiedra', meaning 'Stone Valley'. The 'Single Estate' benefits from a microclimate, due to the nearness to the river Ebro, the Sierra de Cantabria in the North and the Sierra de la Demanda in the South.



The Finca Valpiedra vineyards



The Cellar at Finca Valpiedra

The tasting

CANTOS DE VALPIEDRA 2019

100% Tempranillo,
12 months in French and American oak, Crianza, 13%
Colour: Deep purple
On the nose: Red berries, citrus fruits, hints of wood
On the palate: Good harmony, nice acidity, fresh and elegant

PETRA DE VALPIEDRA 2019

100% Garnacha from cold climate vineyard,

19 months in used French oak, production 5000 bottles,
13,50%
Colour: Garnet red
On the nose: Cassis, spices
On the palate: Blackberries, plums, fine tannins, harmonious
wine with a long finish

FINCA VALPIEDRA RESERVA 2016
93 % Tempranillo, 5% Graciano, 2% Maturana Tinta
24 months in French oak, 13%
Colour: Vivid red
On the nose: Red currants, herbs of the Provence
On the palate: Light bitterness of yellow grapefruit, red
berries, sage, good tannic structure, long in the aftertaste

FINCA VALPIEDRA RESERVA BLANCO 2017
50% Viura, Garnacha, Malvasia & Maturana Blanca
old style Rioja white wine, oxidative
24 months in French and American oak and in granite
amphora, 12%
Colour: Golden, amber
On the nose: Dried yellow fruits, raisins, citrus fruits
On the palate: Walnuts, limes, spices, fine tannins.

Address:
Bodegas Finca Valpiedra
El Montecillo S/n 26360 Fuenmayor
La Rioja



The tasting at Finca Valpiedra



*Miguel Ruiz in the barrel 'forest'
at Bodegas Muga*



*Gustavo, the cooper master of
Muga at work*

BODEGAS MUGA

At the entry of the winery, a significant family tree shows the ancestors of the Muga family, who are in business since 1932 and currently in the third generation of winemakers.

Miguel Ruiz, the marketing and communication manager, guides us, with a competent and detailed presentation through an amazing visit at Bodegas Muga.

The winery, established in the historic 'Barrio de la Estación' of Haro, with a production of 2 million bottles, coming from 450 hectares, is working with classical and avantgarde methods, operating with the latest techniques, with a careful selection in the vineyards, with the mechanical optical grape selection sorter in the cellar and by using the soft gravity flow. Following the traditional methods, Bodegas Muga uses oak throughout all the wine making processes, fermentation, ageing and storing.

1 mastercooper and 3 barrel makers choose the wood in France, which will then be delivered to Spain and will be drying outside for 5 years, to get the tannins softer, before it suits for the barrel production. At Muga a 'Cubero', is specialized in the cooperage of big 16000 l casks. The work for a huge cask can easily take 5 years...

The tasting

MUGA BLANCO 2022

70% Viura, 30% in Garnacha Blanca and Malvasia

4 months in oak, on the lees, with bâtonnage ,14%

Colour: Brilliant straw yellow

On the nose: Mineral, yellow grapefruit, vanilla

On the palate: Creamy, light bitterness, good structure, long in the aftertaste, with a salty finish

MUGA ROSADO 2022

blend of white Viura and red Garnacha tinta, from 35 years old vines,13,50%

Colour: Pale rose

On the nose: Strawberries, herbs of the Provence

On the palate: Red currants, citrus fruits, elegant wine with a nice acidity

FLOR DE MUGA ROSE 2022

100% Garnacha Tinta, coming from 70 to 90 years old vines, mainly from steep and upper vineyards, with low yields 16000 bottles,14%

Colour: Pale pink

On the nose: Citrus fruits, spices



Beautiful work on glass at Muga cellar

On the palate: Complex, good structure, soft tannings, long aftertaste
A wine for gastronomy

MUGA RESERVA 2019

mainly Tempranillo, Garnacha Tinta, Mazuelo and Graciano
24 months aging in French and American oak and 12 months in the bottle, 14,50%

Colour: Blushing red

On the nose: Red an blackberries, leather, spices

On the palate: Plums, black berries, citrus fruits, smooth tannins

MUGA SELECCIÓN ESPECIAL 2019

Tempranillo, Garnacha tinta and Graciano
26 months in French oak, 18 months in the bottle
from 40 years old vineyards, 14,50%

Colour: Deep purple

On the nose: Plums, ripe fruits

On the palate: Plums, sage, well balanced tannins, silky texture, fresh cut grass in the long finish, probably with great aging potential

PRADO ENEA GRAN RESERVA 2016

Tempranillo, Garnacha tinta, Mazuelo and Graciano
from the Western part of the Rioja, from high altitude vineyards
3 years in French and American oak, 3 years in the bottle

Colour: Dark cherries

On the nose: Red currants, freshness of lemon, spices

On the palate: Layers of red fruits, elegant wine, smooth tannins with a good aging potential

Address:

Bodegas Muga S.L.

Avda Vizcaya, 2 Barrio de la Estación 26200 Haro

Muga, the tasting selection



BODEGA MIGUEL MERINO

Erika Dubaele, the wife of Miguel Merino jr, welcomes us for a visit and tasting at Bodegas Miguel Merino in Briones. Together with her husband Miguel, she is since 2017 in charge of the small, but wellknown family winery. The founder, Miguel Merino, an export manager for the best wineries of the Rioja region, decided in the nineties to make his own wines and in 1994 he fermented his first vintage. Today the winery has in total 13 hectares, with many small plots, with different soils and microclimates, mainly marked by the Atlantic influence, with field blends of red and white varietals and with a production of 55000 bottles. The grape varietals are fermented and aged separately and only blended before bottling, the harvest is made by hand. All the vineyards of Bodega Miguel Merinos are located in Briones, a historic little medieval village, listed 'Bien de Interés Cultural', in the West of the Subregion Rioja Alta.

The tasting

MIGUEL MERINO BLANCO 2021

80% Viura from 50 to 70 years old vines, 20% Garnacha Blanca with vines from 1946, aging for 10 months in 500 l barrels

Colour: Golden

On the nose: White flowers

On the palate: Pears, light bitterness of yellow grapefruit

VIÑAS JÓVENES 2020

95%, Tempranillo, 5% in Garnacha /Graciano from younger vines

12 months in oak, the biggest production of the winery, with 16.500 bottles

Colour: Brilliant garnet red

On the nose: Ripe fruits, herbs

On the palate: Black and red fruits, spices and herbs

LA QUINTA CRUZ 2020

100% Mazuelo, only a few wines are made exclusively with Mazuelo grapes, a sensitive varietal from steep slopes, aging in concrete tanks for 12 months

Colour: Dark red

On the nose: Leather, strawberries, herbs

On the palate: Complex body, ripe fruits, plums, red currants, soft tannins.



*Erika Dubaele,
Bodega Miguel
Merino*

VITOLA RESERVA 2018

96% Tempranillo, 4% Graciano

24 months in French and American oak

Colour: Garnet red

On the nose: Citrus fruits, yellow grape fruits

On the palate: Many layers, walnuts, almond,

red fruits, cherries, nice acidity, light soft
tannins

Address:

Bodega Miguel Merino

Ctra. Logroño, 16, 26330 Briones, La Rioja



*Bodega Miguel Merino Vitola
Reserva 2018*



LA RIOJA ALTA S.A.

In the year 1890, five Riojan and Basque families founded the 'Sociedad Vinícola de la Rioja Alta' in Haro and in 1941 the official name of 'La Rioja Alta S.A.' was taken over. The group 'La Rioja Alta S.A.' expanded with 3 other projects, also in different regions in Spain: Lagar de Cervera in Rias Baixas, Viñedos y Bodegas Áster in Ribero del Duero and Torre de Oña in Rioja Alavesa.

As Fernando Goy, the export manager explains, another important project, is the prestigious 'Club de Cosecheros' (the 'Harvester's Club') , launched in 1976, with an innovating concept to underline the relationship of trust between the customer and the winery, with wines produced especially for the members and also aged in the cellar of the Bodega Rioja Alta S.A.

The tasting

LA RIOJA ALTA S.A. VIÑA ALBERDI 2019
100% Tempranillo, 2 years in oak and 2 years in the bottle

Colour: Ruby

On the nose: Vanilla, spices

On the palate: Red berries, soft tannins, elegant

LA RIOJA ALTA S.A. VIÑA ARDANZA 2016
80% Tempranillo, 20% Garnacha, hand harvested,

Colour: Garnet

On the nose: Red currants, cherries

On the palate: Complex, bitterness of yellow grapefruit, well balanced with a good aging potential

LA RIOJA ALTA S.A. VIÑA ARANA 2016
95% Tempranillo, 5% Graciano, 3 years in oak, 3 years in the bottle

Colour: Ruby

On the nose: Ripe black berries, vanilla

On the palate: Spices, plums, citrus fruits, with a long finish



Bodega La Rioja Alta S.A.



...with a modern wineshop

LA RIOJA ALTA GRAN RESERVA 904 2015
90% Tempranillo, 10% Graciano, 4 years in oak, 4 years in the bottle
Colour: Garnet
On the nose: Freshness of red berries, spices, almond cake
On the palate: Red currants, herbs, elegant, with smooth tannins

LA RIOJA ALTA GRAN RESERVA 890 2010
95% Tempranillo, 2% Graciano, 3% Marzuelo, 6 years in the barrel and 6 years in the bottle released in 2022 with a minimum aging of 12 years and sold only on allocation, an iconic wine for Bodegas La Rioja Alta S.A. ,with a reference to the first vintage in 1890
Colour: Purple
On the nose: Complex aromas of ripe fruits, leather, vanilla, pepper
On the palate: Plums, ripe black fruits, soft tannins, red currants, long in the aftertaste.

Address:
La Rioja Alta S.A.
Avda de Vizcaya , 8
26200 Haro

We thank Vicente & Fils, 70, rue de l'Ecole L 8353 Garnich for organizing the visits at Bodegas Izadi, Bodegas Valdemar, Finca Valpiedra, Bodegas Muga, Bodega Rioja Alta S.A. and Bodega Miguel Merino.



...and with a long tradition



The tasting with Fernando Goy, the export mgr

Hyundai Ioniq 6:

Schnittige Elektro-Sportlimousine

von Sully Prud'homme

(alle Fotos: Sully Prud'homme)

Eine gute Aerodynamik bewegt Welten, besonders auch jene Welten, in denen die Elektroautos unterwegs sind, denn ein besserer Luftwiderstandsbeiwert hat stets einen positiven Einfluss auf das Energie-Management. Diese Tatsache haben auch die Ingenieure von Hyundai beim Design des Ioniq 6 beherzigt. Als Teil der neuen Ioniq-Stromerfamilie ist das zweite Modell wesentlich windschlüpfiger gestylt als der eher kastenförmige Ioniq 5.



Die Heckansicht enthält unverkennbar einige porscheähnliche Züge, während die Seitenpartie sich an einem Shooting-Brake inspiriert und die überdies sehr flach gestaltete Front dem Fahrwind nicht allzu viel Widerstand bietet. Den Ioniq 6, wegen seinem beispielhaften Luftwiderstandsbeiwert von nur 0,21 cW von Hyundai selbstbewusst als Streamliner bezeichnet, gibt es zum Marktstart mit drei verschiedenen Stärken, sprich Batterieleistungen. Der Standardakku leistet 53 kWh und wird mit Heckantrieb und 160 kW (218 PS) ausgeliefert, alternativ gibt es eine Batterie mit 77 kWh in zwei Leitungsklassen, die im WLTP-Zyklus rund 600 Kilometer leisten soll, und zwar mit Allradantrieb mittels zwei Elektromotoren und einem maximalen Drehmoment von 605 Nm. Der Spurt von 0 auf 100 erfolgt in sportwagenverdächtigen 5,1 Sekunden, was allerdings bei wiederholtem Genuss die Leistungsreserven schnell auszulaugen weiss. Die 800-Volt-Ladetechnik mit maximal 350 kW Leistung erlaubt an geeigneten Ladestationen ultrakurzes "Auftanken" von nur 15 Minuten für 350 Kilometer Reichweite. Um von 10 auf 80 Prozent Ladung zu kommen, beträgt die Ladedauer im besten Fall nur 18 Minuten.

Etwas ungewohnt sind die vollversenkten Türöffner aussen, die sich erst nach Entriegelung des Fahrzeuges in eine griffgeeignete Position verstellen. Ob dies auch bei größerer Frosteinwirkung zuverlässig abläuft, bleibt zu klären; zudem verstehen die meisten Mitreisenden die Funktion nicht auf Anhieb, so dass der Fahrer manchmal zum manuellen Türöffner mutiert.

Im Interieur geht es sportlich-elegant zu; das puristische Zwei-Display-Digitalcockpit liefert auch modernes Digitalentertainment, und wenn man sich als Fahrer bereits daran gewöhnt hat, dass viele Schalter verschwunden sind, dann erscheint auch die Bedienlogik offensichtlich. Allenfalls beim Betätigen der Fensterheber greift die linke Fahrerhand unwillkürlich an den Türgriff, während die jeweiligen Bedientasten rechts in der Mittelkonsole zu finden sind. Unser Testwagen erstrahlte im Interieur ganz in weiss, zwar ohne Blumenstraus, dafür aber mit futuristischem Schwung in den Armaturen und im Design der Mittelkonsole.

Karosseriebedingt und durch die Platzierung der Akkus im Wagenbogen ist eine leichte Einschränkung der Kopffreiheit auf den Rücksitzen zu notieren.

Je nach Ausstattungsvariante hat der Ioniq 6 die modernsten Assistenzsysteme mit an Bord, so etwa den Kreuzungs- und Ausstiegsassistenten und den Autobahnassistenten 2.0, der sowohl die Spur hält als auch zeitweilig das Lenken übernimmt, nach Blinkerbetätigung die Spur wechselt und ebenfalls einen automatischen Abstand zum Vorderwagen einhält.

Mit Standard-Batterie und Heckantrieb kostet der Hyundai Ioniq 6 in der Ausführung Core ab 48.412 Euro TTC, für die stärkere Batterieleistung in Verbindung mit dem Vierradantrieb 63.751 Euro, TTC, Preise in Luxemburg, Stand Oktober 2023. Wir danken Autopolis für die Bereitstellung des Testfahrzeugs.



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