



WINE FACT SHEET

LUIS ALEGRE BLANCO

Wine Description

The winery was founded in 1968 by Señor Luis Alegre and then a group of family investors bought the winery in 2000 and built a new state of the art facility next to the original winery. We have 47 hectares of our own vineyards and a young but experienced team who are highly focused in making quality wines. The wines are aimed to be modern and elegant rather than 'power wines'

Tasting Notes

Fresh and light hint of peaches and apricots ending with grapefruit and green lemon - easy to drink.

Vineyard Characteristics

Production Area/name of vineyard	Rioja Alavesa/Finca Reñana
Size of vineyard (acres):	50
Soil Composition:	limestone/clay
Training method:	Vaso Riojano
Elevation (feet)	1804
Vines/acre:	
Yield/acre (tons):	2.52
Exposure:	North - South
Year vineyard planted:	1990

Winemaking & Aging

Varietal Composition:	95% Viura 5% Malvasia
Harvest time:	Octubre
First Vintage	2003
Total Bottles Produced:	15,000

Fermentation

Fermentation container:	Stainless
Length of alcoholic fermentation	5 days
Fermentation Temp (oF)	16C
Maceration technique	sur lies 5 months
Length of Maceration (days)	
Malolactic fermentation:	No

Aging

Aging Container:
Size of Aging Container
Age of container

Cooperage:
Length of Aging before bottle:

Analytical Data

Alcohol	12.5%
PH level:	3.27
Residual Sugar	1.3
Acidity (grams/liter)	5.73
Dry extract (grams/liter):	19



Producer Profile

Owned by: Alejandro Simó

Winemaker: Pablo Martínez

Total Acreage under vine: 133 acrs.

Estate Founded: 1968

Winery Production Total:
380.000 bottles

Country: Laguardia (Alava) Spain



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Selections