



WINE FACT SHEET

LUIS ALEGRE BLANCO (Fermentado en Barica)

Wine Description

This is a single vineyard wine sourced from 80+ year old vines and then aged in a medley of different French oak casks selected by Alejandro Simo - who personally spent years working in the oak business and is considered an expert in the effect of various oak styles used in wine.

Tasting Notes

Layered and interesting.

Vineyard Characteristics

Production Area/name of vineyard	Rioja Alavesa/Finca Reñana
Size of vineyard (acres):	3.07
Soil Composition:	limestone
Training method:	Vaso Riojano
Elevation (feet)	1804
Vines/acre:	
Yield/acre (tons):	2.52
Exposure:	North - South
Year vineyard planted:	1914

Winemaking & Aging

Varietal Composition:	95% Viura 5% Malvasia
Harvest time:	Octubre
First Vintage	2003
Total Bottles Produced:	5900

Fermentation

Fermentation container:	Barriques w/ individual cooling system
Length of alcoholic fermentation	18 days
Fermentation Temp (oF)	60.8
Maceration technique	sur lies 5 months
Length of Maceration (days)	
Malolactic fermentation:	No

Aging

Aging Container:	Barriques
Size of Aging Container	225 liter
Age of container	New
Cooperage:	100% French
Length of Aging before bottle:	6 months

Analytical Data

Alcohol	13.45
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



VINOS LIBRES

Selections