

FINCA LA RENANA
2012

RIOJA ALAVESA



LUIS ALEGRE = HAPPY LUIS
BASQUE - PART OF RIOJA
SINGLE VINEYARD
88 YR OLD BUSH VINES
BARREL FERMENTED
BALANCED & ELEGANT

GROWERS

Bodega founded in 1968 by Don Luis Alegre, the circular winery was built into the side of a hill to allow gravity to move the wines with minimal pumping.

They are known for dry farming, their use of native yeast and sustainability. 90% of their production is estate grown on their 133 acres- very rare in Rioja.

LAND

This wine is produced at a single, 85 year old plot with an altitude of 650 meters and a very limited yield. Soil here is chalky clay, and produces some of the most charismatic grapes within Rioja Alavesa. Luis Alegre never irrigates their vineyards, and is committed to dry-farming and sustainability.

FARMING

Sustainably dry-farmed, grapes from 85 year old vines are sorted after the mid-October harvest with only the best chosen for inclusion.

WINE

90% Viura, 10% Malvasia

Made with naturally occurring yeast.

Hand selected from over 80 year old vines, then carefully barrel fermented for 15 days in French oak casks selected by Alejandro Simo sourced from the Bertrams Forest in the Loire valley. Each cask has its own special cooling system to ensure the perfect temperature during fermentation. Displays citrus notes with hints of vanilla and toast. A truly serious white with body and depth.

Very Limited Release- only 15-20 casks per year.

FOOD

White meat, light and fatty fish, mushrooms.

PRESS

Tanzer: "Smoky with very good energy and cling." 90 pts

Winkler: "Superb...rich in oak and high in acidity." 92 pts



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13.45% ALCOHOL

