

BLANCO 2013

RIOJA ALAVESA



A Festive White!

LUIS ALEGRE = HAPPY LUIS
BASQUE - PART OF RIOJA
ESTATE GROWN WINES
DRY FARMED BUSH VINES
GRAVITY FED WINERY
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

Grapes are selected from vineyards owned by Luis Alegre with an average vine age of 50 years. Soil in this part of Rioja Alavesa is clay limestone. The land is never irrigated and Luis Alegre is committed to avoiding the use of chemical treatments in any of the vineyards they own.

FARMING

Grapes are hand picked from dry farmed vines and placed into 12kg crates to avoid breaking the skins. Yields in all Luis Alegre vineyards are kept low to ensure grapes remain expressive.

WINE

95% Viura 5% Malvasia
Grapes first undergo a soft, slow pressing. The resultant juice rests for 24 hours at a very cold temperature maintained by dry ice. The temperature is increased to 59F for alcoholic fermentation. After 2 months on the lees it is clarified and lightly filtered. A truly expressive white Rioja with a light hint of peaches and apricots ending with grapefruit and green lemon. Made with native yeast.

FOOD

Fava beans, poultry, trout, garlic

PRESS

Tanzer- "Very good clarity and lift." 89 pts

iWine Review- "Intensely flavored with excellent density." 89 pts

UPC CODE: 8 437002 652104

13% ALCOHOL

