

## PARCELA 5 2008

### RIOJA ALAVESA



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

The Bodega owns 54 hectares of vineyards in 12 separate sites in Alava and carefully manage a further 30 hectares under contract in the Rioja Alavesa region. Vines here grow at an elevation of 1804 feet in soil composed of limestone and clay.

#### FARMING

Sustainably farmed, the grapes are hand harvested and hand sorted at the winery. Vines are "Doble" Trained and average 30 - 85 years in age.

#### WINE

100% Tempranillo

Carefully selected grapes from a single vineyard with a minimum vine age of 45 years are macerated slowly with the skins then lightly filtered before spending 14 months in new barrels. After settling for 8 months, this expression of the land and soil is a truly limited release.

#### FOOD

#### PRESS

UPC CODE: 437002652357

14% ALCOHOL

**VINOS LIBRES** The logo for Vinos Libres features the brand name in a bold, sans-serif font. To the right of the text is a stylized graphic of a hand holding a wine glass, with the hand and glass rendered in a dark, solid color.