

RESERVA 2011

RIOJA ALAVESA



LUIS ALEGRE = HAPPY LUIS
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 1450 feet in soil composed of limestone and clay. Land is never irrigated. Exposure is North-South.

FARMING

Sustainably dry-farmed, the grapes are hand harvested and hand sorted at the winery. Vines are "Doble" Trained and average 50 years in age. Harvest is the 1st week of October.

WINE

90% Tempranillo, 10% Garnacha/Graciano/Mazuela
100% Estate Fruit, Naturally Occuring Yeast.

Grapes are fermented and macerated with skins for 10-15 days in low capacity stainless steel vats. Aged 18 months in a blend of 70% American and 30% French oak. 50% of the aging barrels are new and the rest are no more than 4 years old. Wines is aged for an additional 18 months in bottle before release. Deep red color with a palate of ripe red fruit and spices.

Total Bottles Produced: 80,000

FOOD

Duck, goat cheese and mushrooms

PRESS

Tanzer: "Good energy and focus. Gentle tannins." 90 pts

UPC CODE: 8 437002 652432

14% ALCOHOL

