

RESERVA 2009

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

90% Tempranillo, 10% Garnacha/Graciano/Mazuela
100% Estate Fruit

Hand selected Estate grown fruit from 35-40 year old vines, carefully fermented and aged 17 months in a blend of American (80%) and French (20%) oak. Then held for a further 19 months in bottle before release. Deep red color with a palate of ripe red fruit and spices.

Total Bottles Produced: 160,000

FOOD

Duck, goat cheese and mushrooms

PRESS

UPC CODE: 43700265432

13.5% ALCOHOL

