

ROSADO "flores"
2013

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

FARMING

Sustainably dry-farmed from the Estate's own vineyards, the grapes are hand harvested and hand sorted at the winery. Vines are "Doble" Trained and average 30 - 85 years in age. Harvest is the 1st week of October.

WINE

60% Tempranillo 40% Viura

Tempranillo and Viura are pressed together. Throughout the rest of the vinification, the Rosado is treated like a white wine to maintain freshness and florality. The must undergoes alcoholic fermentation in temperature controlled stainless steel tank at 59F. Clarification and very light filtration take place after the wine has settled on the lees for a few weeks before bottling. The 2013 vintage has bright acidity.

FOOD

Lightly-seasoned pastas, rice dishes, white meat and fish



"all year Rosado"



"las cajas"

UPC CODE: 8 437002 652265

12.5% ALCOHOL

VINOS  LIBRES