

LUIS ALEGRE



Bodegas Luis Alegre

Bodegas Luis Alegre is situated in the heart of the Alavesa region of Rioja near the town of Laguardia, the regional capital. It was founded by Sr. Luis Alegre in 1968 and he was joined in the late '90s by a group of Spanish wine enthusiasts dedicated to quality modern winemaking. The winery's mission is to make high quality wines for restaurants, specialist retailers and collectors - these are not mass-market wines but wines which respect the traditions of Rioja while embracing the best that new technology and techniques have to offer.

In 2000 Bodegas Luis Alegre built a new state of the art facility set into the Hillside - the silo like structure was design to avoid using pumps and be 100% gravity fed: every stage of production (grape receiving, fermentation, Barrel Ageing and bottling) is on a different floor - and a restaurant with a beautiful view on the top floor crowns the winery

Alegre own 50 hectares of vineyards, all over 30 years old, at 12 separate sites in Alava and carefully manage a further 30 hectares under contract. The spectacular bodega is a modern circular design on four levels using gravity where possible to move fruit and juice and minimise handling. Great care is taken at all stages with emphasis on using only the best fruit - therefore Luis Alegre only harvests all fruit by hand and grape sorting tables are used extensively and are often transported into the vineyards during harvest. Oak is sourced from Vosges, Hungary and America and the freshly cut staves are brought directly to the Bodega to be dried over a period of 18-36 months. During this time the oak is subject to painstaking and unique analysis to ensure that the right oak is used with the right wine.

The wines are principally Tempranillo, with the addition of Graciano, Garnacha and Mazuelo to add character to the blend. young but experienced team who are highly focused in making quality wines. The wines are aimed to be modern and elegant rather than 'power wines'