



**BODEGAS
LUIS ALEGRE**

UNIQUE WINES FROM OLD SINGLE VINEYARDS



Crianza

Limited Ed. 925 Barrels

TYPE OF SOIL

Limestone and stony.

GRAPE VARIETIES

90% Tempranillo, 5% Graciano, 5% Garnacha.

WINEMAKER'S NOTES

Garnet, clean and bright.

Intense nose, highlighting red fruits such as cherries and raspberries in perfect harmony with mineral touches, spicy and toasted. Aromatic complexity.

Silky and powerful. Mineral shades attached to soft and elegant tannins. Long and persistent finish.

Made in 925 barrels to enhance the quality of our Crianza.

Grape from own vineyards of average age of 40 years and at 500 meters altitude.

With slow and continuous maturation and with magnificent day-night thermal variation during the last weeks of maturation.

After a manual harvest and go through the selection table, ferment and macerate with the skins for 15 days.

Aged in barrel (80% American and 20% French) for 14 months and remains in the bottle until its perfect maturation.

The age of the barrels is 50% new and 50% oak used with a maximum of 5 years.

