BODEGAS LUIS ALEGRE

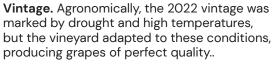
J'BLANCO

The character of the estate expressed in the wine. The freshness of the Viura grapes grown at high altitude in addition to working with lees, result in a wine that is unctuous and long on the palate.



Harvesting. Manual

WINE MAKING





Fermentation. Very gentle pressing, separating only the fraction of flower must which after a slight debourbage is fermented at low temperature (14 °C) and in different types of vats: egg-shaped concrete, egg-shaped plastic and stainless steel.



Ageing. Aged on lees in different vats that encourage the suspension of the lees with the aim of adding freshness to the wine.



WINE TASTING



Colour. Straw yellow with the same colour rim, denoting youth.



Nose. Presents very fresh notes, typical of pineapple, pear and passion fruit.

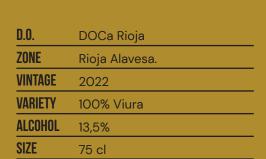


Mouth. Fresh, very round and substantial weight and volume derived from meticulous work on the lees





All kinds of fish: fried, baked, stewed and especially grilled. All kinds of shellfish: clams, mussels, razor clams, shrimps. Rice- and pastabased fish and shellfish dishes. Cold soups, green salads and fruit salads. Asian and Mexican cuisine. Ideal as an aperitif and to accompany tapas.



UIS ALEGRI

Est. 1968

LUIS ALEGRE

BLANCO SOBRE LÍAS

RIOJA

VINEYARD INFORMATION

Location. From one of our emblematic estates: La Reñana (1920) in addition to a selection of plots in Rioja Alavesa.

Altitude. 598 metres.

Orientation. East-West.

Morphology. Gently sloping hillsides.

Age of the vineyard. Reñana 1920 + variable.

Soil. Limestone imbedded with clay and sand, with a clay loam texture and poor organic matter.

Climate. Mediterranean Oceanic, with Continental and Atlantic influences.

WWW.LUIS ALEGRE.COM Serve: 9°C