

BODEGAS  
LUIS ALEGRE

# LA REÑANA BLANCO

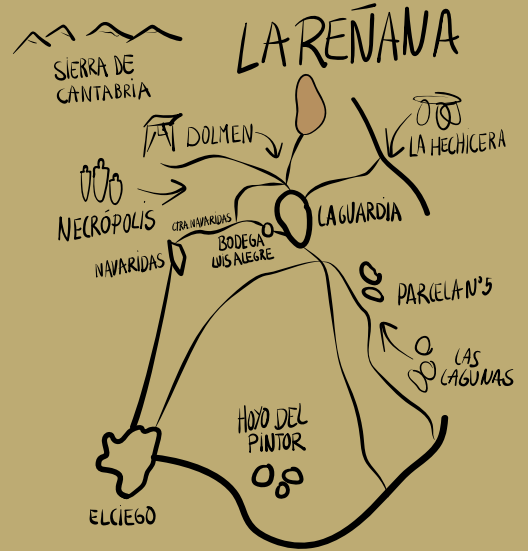


## LA REÑANA ESTATE

Reñana is a Tempranillo, Viura and Maturana vineyard covering an area of **10 hectares**, situated at **600 metres altitude**, on the slopes of the Toloño-Cantabria Mountain Range, between the villages of **Laguardia and Elvillar**, where **clay loam soil textures predominate**. Its oldest vines date from **1920**. It is worth mentioning that this estate, La Reñana, gives its name to one of our most renowned, long-standing, refined and full bodied wines.

## LA REÑANA BLANCO

The character of the estate expressed in the wine. The limestone soil and the altitude of the vineyard make the Viura and Malvasia stand out for their freshness and minerality



|         |   |
|---------|---|
| D.O.    | DOCa Rioja  |
| ZONE    | Finca La Reñana, Laguardia and Elvillar (Rioja alavesa) |
| VINTAGE | 2021  |
| VARIETY | 95% Viura 5% Malvasía                                   |
| ALCOHOL | 13,5%   |
| SIZE    | 75 cl   |

## WINE MAKING



**Harvesting.** Manual with grape selection in the vineyard.

**Vintage 2021.** Qualified as "VERY GOOD" 2021 was a normal year in terms of weather. The end of the vines ripening cycle was almost perfect, with mostly sunny days, normal heat and some positive rains in September. The white grapes achieved the healthiest ripeness.



**Fermentation.** Gently pressed after a light debourbage. The must begins and finishes its alcoholic fermentation in French oak barrels without exceeding 17-18 degrees at any time.



**Ageing.** It remains in barrels and large casks for 8 months, during which time the lees are stirred twice a week. Once bottled, it remains in the bottle for another 6 months to be refined before marketing.



## WINE TASTING

**Colour.** Straw yellow with greenish iridescence.

**Nose.** High intensity, clean, floral, fruity and balsamic. Citrus aromas appear with hints of vanilla. All perfectly integrated with the oak tones that give great complexity providing a background of cinnamon and subtle vanilla almond.

**Mouth.** It is characterised by its freshness and a degree of opulence derived from the ageing on lees. Versatile and very easy to drink given it is a white wine with the soul of red.

## PAIRING

Ideal as an aperitif, and given its oak ageing it can be served with rice dishes, meat and pasta. Excellent with quality Asian cuisine.

Serve: 9 °C