

BODEGAS
LUIS ALEGRE

LUIS ALEGRE ROSÉ 2023



A multi-varietal wine in which we find an explosion of fruit and freshness.

This wine expresses the aromatic promise of the varieties

WINE MAKING



Harvesting. Manual.

Vintage. Agronomically, the 2023 vintage was marked by drought and high temperatures, but the vineyard adapted to these conditions, producing grapes of perfect quality.



Fermentation. Elaboration of Rose by saignée (bleeding) from the red grape. 20 days in stainless steel vats at low temperature (14°C) to maintain the aromas.

WINE MAKING



Colour. Beautiful, bright pale pink



Nose. Intense. Characterized as being very fruity and floral (white flowers), where fresh fruits stand out, especially of a distinctly tropical and citric nature, together with some nuances of red berries.



Mouth. Very balanced acidity and fruitiness. Unctuous and full-bodied.

PAIRING



Perfect accompaniment to all kinds of rice dishes, white meat, Asian cuisine, etc. Ideal as an aperitif or a starter. Combines perfectly with summer sunsets.
Refreshing and easy to drink.

Serve: 9°C

D.O.	DOCa Rioja
ZONE	Rioja Alavesa
VINTAGE	2023
VARIETY	Tempranillo, Viura, Garnacha and Mazuelo
ALCOHOL	13%
SIZE	75 cl

VINEYARD INFORMATION

Location. Select vineyards in different areas of Rioja Alavesa.

Altitude. Between 350 - 600 metres.

Orientation. Variable.

Morphology: Wide slopes between forest and plains of the Ebro River.

Age of the vineyard. Average 35 years.

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

Climate. Mediterranean Oceanic, with Continental and Atlantic influences.