

BODEGAS
LUIS ALEGRE

LUIS ALEGRE TINTO 2021



Unique Crianza from the upper regions of Rioja Alavesa which reflects its character.
Very defined expressiveness of the fruit.

WINE MAKING



Harvesting. Manual with grape selection in the vineyard.



Vintage. 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. In stainless steel for 15 days at controlled temperature. Cold pre-maceration before fermentation to extract aromatic precursors.

Ageing. Matured in French and American oak barrels for 14 months, with 6 monthly racking.



WINE TASTING



Colour. Medium depth garnet, clear and bright.



Nose. Intense, highlighting red fruits such as cherries and raspberries in perfect harmony with mineral, spice and toasted hints. Aromatically complex.

Mouth. Velvety and powerful. Mineral nuances together with soft and elegant tannins.

PAIRING



Tapas and cold meats, cured ham and Iberian cured meats. Meat-rice dishes. Pasta recipes. Semi-cured cheeses. Roast lamb. Chicken stew. Grilled meats, barbecue and grill: hamburger, rib, sirloin, steak. .

Serve: 16-18 °C

D.O.	DOCa Rioja
ZONE	Rioja Alavesa
VINTAGE	2021
VARIETY	100% Tempranillo
ALCOHOL	14,5%
SIZE	75 cl

VINEYARD INFORMATION

Location. Vineyards in Laguardia and ElCiego.

Altitude. 400-610 metres.

Orientation. Varied.

Morphology. Small plots on both plateau and terraces.

Age of the vineyard. Average 50 years.

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

Climate. Mediterranean with Atlantic and Continental influence.