

LUIS ALEGRE FINCA LA REÑANA

“Rioja” – Rioja, Spain



TECHNICAL NOTES

Sub-region: Rioja

Varietal: 95% Tempranillo, 5% Graciano and Mazuelo

Alcohol: 14.5% by vol.

WINEMAKING PROCESS

Grapes from our vinyard Finca la Reñana. Its soils contribute to elegance, high minerality and a high ageing potential.

+ Hand harvest in 15 kg boxes.

+ Selection table.

+ Aged in specially selected new French oak barrels from the finest forest of France, for a period of 16 months giving structure and aromatic complexity to the wine.

+ Aged in bottle for a minimum of 18 months before being release

TASTING NOTES

Dark ripe cherry red, with ruby notes.

Spiced, red fruit with vanilla and cinnamon background aroma. Complex by the use of elegant and high-quality oak



B O D E G A S
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