



**LUIS ALEGRE FINCA LA REÑANA
TINTO**
RIOJA, SPAIN

**Publisher's
PICK**



95 POINTS

“Crafted from old vine Tempranillo and some Graciano, this majestic red offers up aromas of chocolate cedar and blackberry. Sultry and dusky, with firm tannins and an enthusiastic character, it's woodsy and savory, earthy, and austere. Graphite and soy sauce flavors its rich profile with a broad and well-developed finish.”



MARCH, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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