



BODEGAS
LUIS ALEGRE

2019

LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

THE
tastingpanel
MAGAZINE

93
POINTS



“Tempranillo grapes grown in rich limestone soils reverberate with majestic aromas of sweet earth and boysenberry. Intriguing flavors of toasty cedar, dark chocolate espresso beans, and a foundation of graphite are engaging. Beautifully structured, with gliding tannins and a rustic, earthy charm.”

MARCH, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



BODEGAS
LUIS ALEGRE

2019

LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

THE
tastingpanel
MAGAZINE

93
POINTS



“Tempranillo grapes grown in rich limestone soils reverberate with majestic aromas of sweet earth and boysenberry. Intriguing flavors of toasty cedar, dark chocolate espresso beans, and a foundation of graphite are engaging. Beautifully structured, with gliding tannins and a rustic, earthy charm.”

MARCH, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



BODEGAS
LUIS ALEGRE

2019

LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

THE
tastingpanel
MAGAZINE

93
POINTS



“Tempranillo grapes grown in rich limestone soils reverberate with majestic aromas of sweet earth and boysenberry. Intriguing flavors of toasty cedar, dark chocolate espresso beans, and a foundation of graphite are engaging. Beautifully structured, with gliding tannins and a rustic, earthy charm.”

MARCH, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



BODEGAS
LUIS ALEGRE

2019

LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

THE
tastingpanel
MAGAZINE

93
POINTS



“Tempranillo grapes grown in rich limestone soils reverberate with majestic aromas of sweet earth and boysenberry. Intriguing flavors of toasty cedar, dark chocolate espresso beans, and a foundation of graphite are engaging. Beautifully structured, with gliding tannins and a rustic, earthy charm.”

MARCH, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR