©2025 IMPORTED BY QUINTESSENTIAL, NAPA CA

BODEGAS LUIS ALEGRE 2019 LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

tästingpanel



"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."



RIOJA, SPAIN

tästingpanel

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

©2025 IMPORTED BY QUINTESSENTIAL, NAPA CA



RIOJA, SPAIN

tastingpanel



"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."



BODEGAS LUIS ALEGRE 2019 LUIS ALEGRE PARCELA N.5

RIOJA, SPAIN

tästingpanel

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

QUINTESSENTIAL

QUINTESSENTIAL

MARCH, 2025

©2025 IMPORTED BY QUINTESSENTIAL, NAPA CA

LUIS ALEGRE PARCELA N.5