



LUIS ALEGRE FINCA LA REÑANA
TINTO
RIOJA, SPAIN

93
POINTS

JAMESSUCKLING.COM

“Fine spices, dark chocolate, graphite and touches of walnuts and minerals. Intense and medium-bodied on the palate, with sharp, chiseled tannins in a chalky texture. Fresh and streamlined, with a lengthy, linear finish. Drink now or hold.”



NOVEMBER, 2024

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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