


BODEGAS
LUIS ALEGRE
2019

LUIS ALEGRE FINCA LA REÑANA
TINTO

RIOJA, SPAIN

JAMES SUCKLING.COM 

93
POINTS



“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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