



BODEGAS  
LUIS ALEGRE

2019

LUIS ALEGRE FINCA LA REÑANA  
TINTO

RIOJA, SPAIN

[JAMESUCKLING.COM](https://www.jamesuckling.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 8, 2024

QUINTESSENTIAL

IMPORTER MARKETER DISTRIBUTOR



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