## LUS ALEGRE



1. OUR VALUES

## PERSONALITY, ABOVE ALL.





LUIS ALEGRE 1. OUR VALUES



#### UNIVERSAL PRINCIPLES FOR A UNIQUE WINE.

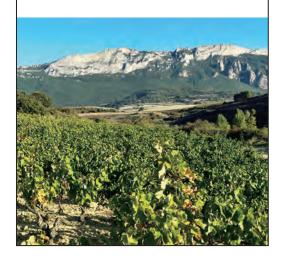


#### **WE LOVE THE LAND**

We respect its particular character, and it rewards us with the highest quality estate wines.

### OUR ROOTS ARE SOLID

Situated in the Sierra de Cantabria [Cantabrian Mountain Range], in Rioja Alavesa, since 1968. This has allowed us to keep alive our values of origin.





### WE ARE PIONEERS AND INNOVATORS

Passion for wine is the force that drives us to progress. We incorporate the latest advances and look after our viticultural heritage like no one else.

### FOR US EVOLUTION IS THE ART OF PERFECTION

Doing better every day and looking after the environment is how we understand our work.

This is why we apply increasingly advanced and sustainable techniques to maintain the essence of the terroir of the wine, without altering the environment.





## THEW/INERY



### **OUR ORIGINS**

Founded in 1968, in Laguardia (Rioja Alavesa), one of the most exclusive wine-growing regions in Spain. This has allowed us to keep alive our values of origin using the classic Rioja varieties. The majority are Tempranillo Red, although we also work with Viura, Malvasia and red Maturana varieties.

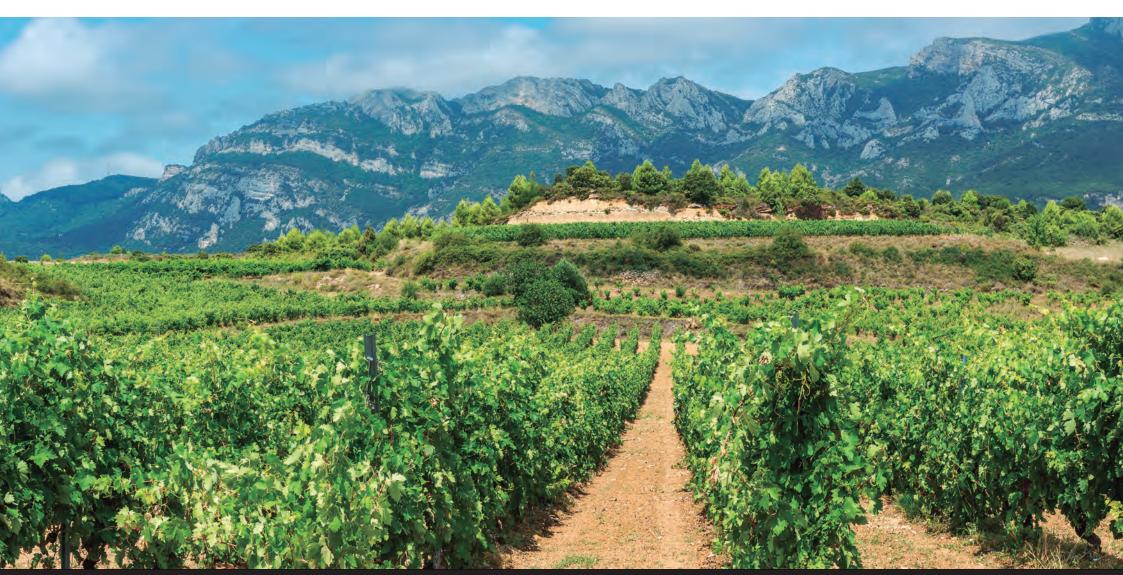
In the fifty plus years dedicated to wine, continuous learning and the search for excellence have been our road map. Over time we have achieved significant recognition and an assemblage of great wines. We are able to boast of wines linked to our origins, highly appreciated in gourmet and hospitality circles.

The work we do in the vineyard is one of our trademarks, as well as our commitment to innovation and modernity. An example of this is our unique circular four-storey building, two of the floors are underground and house modern, avant-garde facilities.

THE CONTROL OF 18 HECTARES OF VINEYARDS AND A PRIVILEGED LOCATION ARE THE FUNDAMENTAL PILLARS OF WINE FOR THOSE WHO LOVE EXCELLENCE.



## WE ARE CONVINCED THAT THE GREATNESS OF OUR WINE LIES IN THE SOIL AND IN OUR METICULOUS CARE OF THE WHOLE PROCESS.







## WE COMBINE EVOLUTION AND TRADITION.

Ours is another way of being and of doing things. We enjoy exploring the world in search of the latest winemaking trends, but our ties to the land remain strong.

This determination to innovate and endure is what has led us to be among the first to develop the concept of special wines linked to a specific plot.

In addition, as lovers of the land that we cultivate and inhabit, we have traditionally carried out the most sustainable viticulture possible, minimizing the impact of additives. Today, we are implementing a new viticulture free of systemic products and herbicides. Caring for the environment has always been and always will be at the centre of our decisions and actions.

THE MORE WE MOVE FORWARD, THE STRONGER AND DEEPER OUR ROOTS BECOME.





## HIGH QUALITY PRECISION COOPERAGE.

Our barrel room is one of the most attractive and important spaces in the winery. It is a unique place where the intense aromas of wine in the making can be perceived. It houses more than a thousand new and seminew barrels, made from French and American oak. The wood is selected from forests of their named origin, choosing 150-year-old trees in France and centenary trees in America.

OAK WOOD IS UNIQUE IN BALANCING THE WINE, INCREASING ITS LONGEVITY AND BRANDISHING AN IMMENSE RANGE OF AROMAS AND FLAVOURS. LUIS ALEGRE 3. GREAT WINES 3.1 THE SAME AS ALWAYS

### THE SAME AS ALWAYS

### THE CLASSIC LINE OF LUIS ALEGRE.

Following the steady evolution of our wines towards Estate Wines (Vinos de Finca), we remain faithful to our origins elaborating the range with which we began our enterprise in 1968. Rosé, White and Crianza were the first and will always be the same. For this reason, we have carried out a continuous process of improvement.



Luis Alegre

Rosé White Ageing on Lees

Crianza



## LUSAI FC CRIANZA

Unique Crianza from the upper regions of Rioja Alavesa which reflects its character. Very defined expressiveness of the fruit.

D.O.	DOCa Rioja
ZONE	Rioja Alavesa

VARIETY 100% Tempranillo
SIZE 75 cl

#### **ELABORATION**



Harvesting. Manual with grape selection in the vineyard.



Fermentation. In stainless steel for 15 days at controlled temperature. Cold pre-maceration before fermentation to extract aromatic precursors.



Crianza. Matured in French and American oak barrels for 14 months, with 6 monthly racking.

#### **VINEYARD INFORMATION**

**Location.** Vineyards in Laguardia and ElCiego.

Altitude, 400-610 metres.

Orientation. Varied.

**Morphology.** Small plots on both plateau and terraces.

**Age of the vineyard.** Average 50 years.

**Soil.** Limestone imbedded with clay and sand, with a clay loam texture and poor organic matter.

**Climate.** Mediterranean with Atlantic and Continental influence.

#### **WINE TASTING**



**Colour.** Medium depth garnet, clear and bright.



Nose. Intense, highlighting red fruits such as cherries and raspberries in perfect harmony with mineral, spice and toasted hints. Aromatically complex.



**Mouth.** Velvety and powerful. Mineral nuances together with soft and elegant tannins.

Serve: 16-18 °C

#### **PAIRING**

Tapas and cold meats, cured ham and Iberian cured meats. Meat-rice dishes. Pasta recipes. Semi-cured cheeses. Roast lamb. Chicken stew. Grilled meats, barbecue and grill: hamburger, rib, sirloin, steak.



UIS ALEGRE

Est. 1968

LUIS ALEGRE

CRIANZA

RIOJA

LUIS ALEGRE 3. GREAT WINES 3.2 SMALL ESTATES

## SMALL ESTATES

#### THE LINE OF DIFFERENTIATION.

Three small plots for three great wines. Our vineyards have great personality, most of them with old strains of bush vines and in locations of significant altitude.

The value of autochthonous grapes in winegrowing areas, their recovery and their characterisation are important factors in the search for quality and exclusivity that gives us our own seal.

"Estate wines are the result of a struggle against the disturbing standardization of wine in the world".

Jancis Robinson, Master of Wine.





Plot no. 5 La Reñana

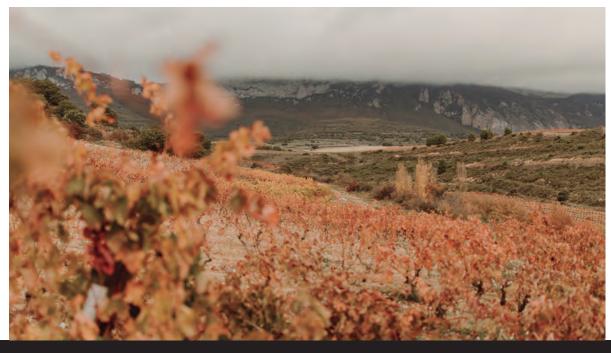
Red White Red



LUIS ALEGRE 3. GREAT WINES 3.2 SMALL ESTATES LA REÑANA ESTATE

# LARENANAESTATE

Reñana is a Tempranillo, Viura and Maturana vineyard covering an area of 10 hectares, situated at 600 metres altitude, on the slopes of the Toloño-Cantabria Mountain Range, between the villages of Laguardia and Elvillar, where clay loam soil textures predominate. Its oldest vines date from 1920. It is worth mentioning that this estate, La Reñana, gives its name to one of our most renowned, long-standing, refined and full bodied wines.









The character of the estate expressed in the wine. The altitude, freshness and poor limestone soil give it concentration and structure.

**D.O.** DOCa Rioja

ZONE

Finca La Reñana, Laguardia and Elvillar (Rioja Alavesa) VARIETY Tempranillo and Maturana red
SIZE 75 cl

#### **ELABORATION**



**Harvesting.** Manual with grape selection in the vineyard.



Reñana

LUIS ALEGRE

RIO.

Fermentation. In stainless steel for 15 days at a controlled temperature. Cold pre-maceration before fermentation to extract aromatic precursors.



Crianza. Malolactic fermentation and subsequent maturation in French and American oak barrels for 24 months.

#### **WINE TASTING**



**Colour**. Intense cherry red with touches of ruby, without evolution



Nose. Decidedly spicy, with hints of red fruit, vanilla and cinnamon. Its outstanding aromatic complexity is derived from the use of elegant wood of the highest quality.



Mouth. Elegant, tasty, harmonious and fresh. Well integrated tannins and long aftertaste.

#### **PAIRING**



Combines perfectly with all kinds of meat, especially roast lamb and grilled beef. Ideal with meat stews. Recommended with some dishes of blue fish and Rioja style cod. Cured cheeses and quality sausage meats.

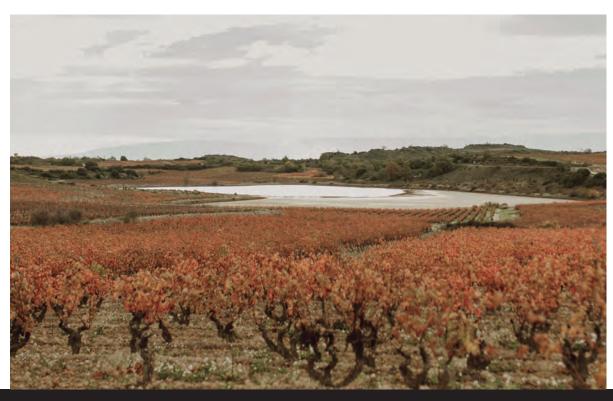
Serve: 16-18 °C



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## ESTATE PLOT NO5

This Tempranillo wine has an **elegant saline sensation** that is surprising and difficult to describe given the location of the vineyards in **limestone soils** with a **clay-loam** texture and a notable **saline influence**. The **vineyards** of Parcela no. 5, which are **more than 45 years old**, located in the Natural Park of Lagunas de Laguardia at an **altitude of 570 meters**, in a EU-protected biotope with a mesosaline character.







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The proximity to the saline lagoons, together with the traditional Rioja Alavesa character give this wine some very particular nuances. An elegant saline sensation that is difficult to describe.

**D.O.** DOCa Rioja

**ZONE** Parque Natural de Laguardia

VARIETY 100% Tempranillo
SIZE 75 cl

#### **ELABORATION**



Harvesting. Manual with grape selection in the vineyard..



Fermentation. Fermented and macerated in stainless steel vats for 20 days. Daily remontage.



**Crianza.** 14 months in oak barrels and 8 additional months in the bottle.

#### **WINE TASTING**



**Colour**. Intense cherry red, bright from the centre to the rim.



Nose. Great aromatic complexity resulting from the careful selection of oak and grapes. Very spicy and balsamic with red fruit and vanilla tones.



**Mouth**. Elegant, round, fresh and structured.

#### **PAIRING**



Combines perfectly with all kinds of roast and grilled meat: T-bone steak, lamb, suckling pig. Top quality pasta and rice and cured cheeses.

Serve: 16-18 °C



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parcela n.5

RIOJA

