

LUIS ALEGRE

CRianza 2021

Rioja, Spain



TASTING NOTES: The bouquet of this Crianza is intense, highlighting notes of cherry and raspberry in harmony with toasted spicy and a hint of minerality. The palate is velvety and powerful with mineral nuances meeting soft and elegant tannins.

VITICULTURE: 2021 was qualified as a very good vintage. The growing season was normal and the end of the vines' ripening cycle was near-perfect, with mostly sunny days and positive rains in September.

VINIFICATION: The Tempranillo grapes were hand harvested and carefully selected before fermenting at controlled temperatures in stainless steel for 15 days. A cold pre-maceration before fermentation was used to extract aromatics. The wine was matured in French and American oak barrels for 14 months with racking every six months.

FAMILY: Luis Alegre was founded in 1968 in Laguardia (Rioja Alavesa), one of the most exclusive wine-producing areas in Spain. Over time, the winery has gained significant recognition along with 130 acres of vineyards in a privileged location and a collection of great wines.

Luis Alegre's ethos stems from a deep appreciation for the land, employing sustainable viticulture practices like farming without the use of systemic products and herbicides. Care for the environment will always be at the heart of their decisions. The winemaking team also prioritizes looking toward the future of vinification and innovation. This commitment lead them to developing wines linked to specific plots of vineyards.

"The further we advance, the stronger and deeper our roots become"

PRODUCER: Bodegas Muriel

REGION: Rioja, Spain

GRAPE(S): 100% Tempranillo

SKU: MLAC217

ALCOHOL: 14.5%

TOTAL ACIDITY: 5 G/L

RESIDUAL SUGAR: 2 G/L

pH: 3.7