

# LUIS ALEGRE FINCA LA REÑANA TINTO 2019

Rioja, Spain



**TASTING NOTES:** An intense cherry red with touches of ruby in the glass, the nose of this wine is decidedly spicy with hints of red fruit, vanilla and cinnamon. Its outstanding complexity is derived from the use of high-quality oak. The palate is elegant and harmonious with well-integrated tannins and a lasting finish.

**VITICULTURE:** 2019 was qualified as an excellent vintage. After a challenging growing season in 2018 with rains abound, the 2019 harvest stands out for the lower yield and very high quality of fruit. The vintage impresses with its maturity, structure, body and color.

**VINIFICATION:** The Tempranillo and Maturana Tinta grapes were hand harvested and carefully selected before fermenting at controlled temperatures for 15 days. A cold pre-maceration before fermentation was used to extract aromatics. Malolactic fermentation occurred during the wine's maturation in French and American oak barrels for 24 months.

**INTERESTING FACT:** Reñana is a Tempranillo, Viura and Maturana vineyard covering an area of 25 acres, situated at 2000' altitude, on the slopes of the Toloño-Cantabria Mountain Range, between the villages of Laguardia and Elvillar. Its oldest vines date back to 1920.

**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):** Blend of Tempranillo and Maturana Tinta

**SKU:** MLAL197

**ALCOHOL:** 15%

**TOTAL ACIDITY:** 5.49 G/L

**RESIDUAL SUGAR:** 1.8 G/L

**pH:** 3.7