

# LUIS ALEGRE

## PARCELA N.5 2019

Rioja, Spain



**TASTING NOTES:** An intense cherry red in the glass, this wine has great aromatic complexity resulting from the careful selection of oak and grapes. Spice and balsamic meet red fruit and vanilla on the nose. The palate is elegant and round with great structure and a fresh 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 grapes were hand harvested and carefully selected before fermenting and macerating in stainless steel for 20 days. The wine was then aged in oak barrels for 14 months, followed by an additional 8 months of bottle aging.

**INTERESTING FACT:** The vineyards of Parcela N. 5, which are more than 45 years old, located in the Natural Park of Lagunas de Laguardia at an altitude of 1900 feet, in a EU-protected biotope with a mesohaline character.

**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:** MLAP197

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 5.32 G/L

**RESIDUAL SUGAR:** 1.8 G/L

**pH:** 3.7