

# LUIS ALEGRE CRIANZA 2022

*Rioja, Spain*



BODEGAS  
LUIS ALEGRE



**TASTING NOTES:** Medium-bodied, bright garnet in color, with intense aromas of cherry and raspberry layered with mineral, spice, and subtle toast. Silky yet powerful on the palate, with refined tannins and a mineral-driven finish. Pairs well with tapas, cured meats, roasted lamb, chicken stews, grilled meats, pasta, semi-cured cheeses, and grilled vegetables or mushroom-based dishes.

**VITICULTURE:** Sourced from small, estate plots in Laguardia and Elciego, ranging from 400–610 meters in elevation, with varied orientations across plateau and terrace sites. Vines average 50 years old, rooted in calcareous soils with clay and sandstone, characterized by a clay-loam texture and low organic matter. The climate is Mediterranean with Atlantic and continental influences.

**VINIFICATION:** Hand-harvested with vineyard selection. Cold pre-maceration enhances aromatics, followed by 15 days of temperature-controlled fermentation in stainless steel. Aged 14 months in French and American oak, 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 led 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

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 4.91 G/L

**RESIDUAL SUGAR:** 1.4 G/L

**pH:** 3.7