



### **"Young Red Wine" Carbonic Maceration 2005**

This wine is made from 90% Tempranillo, 5% Garnacha and 5% Viura. The grapes are sourced from a 15-20 year old vineyard which is hand picked. The bunches are carefully selected for ripeness and good health and then whole fermented to maintain the freshness and strawberry fruit flavours of the young Tempranillo. Recommended to be drunk slightly chilled. Alc:13.0%, TA: 3.6g/l?, pH:3.9

Bodegas Luis Alegre is situated in the heart of the La Rioja Alavesa region of Rioja, near the town of Laguardia, the regional capital. It was founded by Sr. Luis Alegre in 1968 and he was joined in the '90s by a group of Spanish wine enthusiasts dedicated to modern winemaking.

All the top wines are made from 50 hectares of estate-grown fruit from 12 separate and carefully-managed vineyard locations in the Alavesa. These vineyards average 30 years old. Additional fruit is sourced from vineyards over which they have full control.

The bodega is a modern circular design on four levels and is gravitationally functional at several stages of the winemaking process which is both "hands-on" and highly computerised. Great care is taken at all stages with emphasis on using only the best fruit, hence extensive use of the grape sorting tables. Oak is sourced from France, Hungary, Croatia and America in common with traditional Riojan practices. The winemaking team are assisted by the well-respected consultant Alexandra Schmedes.

**Please visit our website: <http://www.bodegasluisalegre.com/>**