



ALEGRO

GRAN RESERVA

GRAPE VARIETIES: 100% Tempranillo.

VINEYARDS: A selection of the oldest bush-trained vines in the area, all over 50 years old.

HARVEST: Manual, in small trailers.

VINIFICATION: In stainless steel tanks. After fermenting at a controlled temperature of 30 °C, it is macerated for about ten days.

AGEING: 24 months in American and French oak barrels followed by a further 36 months' ageing in the bottle.

TASTING NOTES: The most classic Rioja style, a faithful reflection of the tradition of long ageing in barrels and in the bottle. A velvety, spicy and elegant red with intense aromas of ripe fruit and cedar wood. A wine to discover Rioja in all its magnitude, a great companion to any conversation or company.