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VINOS DE VITICULTOR

La Buena Vida
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Alegre Valgañón, Bahierra 2024

Alegre Valgañón - 75 cl.



Something very special ! This wine comes from a small vineyard in Sajazarra, of which 2/3 is over 100 years old and 1/3 is Tempranillo of 40 years old. The final field blend ensures we get a light very floral wine with lots of character.

Vinification
Coupage of 60% Tempranillo, supplemented by white grape varieties like Viura and Garnacha blanca and some Garnacha. Only natural yeasts for fermentation. 20% whole bunches are used. Fermentation in large 500-litre open barrels. Then further maturation for 14 months on large holding fouders.

Storage potential
Drink as from: 2026
Best moment: 2028-2032
Until: 2036

To serve
Best to decant. Pour into Burgundy glass.

Trial analysis
Very small production of barely 670 bottles. Very light in colour, like a clarete. In the nose beautiful red fruit, north cherry, red currant, very pinot-noir-like. Raggy tannins and a long complex finish. For lovers of very special stuff !

Wine style:
Continental, elegant gourmet wine

Assembly
Tempranillo (60%), Viura (30%), Garnacha (10%)

Region:
La Rioja

Appellation:
D.O.C. Rioja

Wine estate:
Alegre Valgañón

Biological

Description domain

Alegre-Valgañón is a new estate which is part of the Rioja'n'roll movement: young winemakers who want to bring new life into this very classic appellation, with a new approach. In Sajazarra, a small village of some 100 inhabitants at the Western tip of Rioja Alta, near the Cantabrica range and the Ebro river, Oscar and Eva work only with organic vines and make wine like their grandparents used to. This sub-zone has the most Atlantic climate of the Rioja. The couple started from scratch, which gave them the opportunity to work in a regenerative way. The produce their own organic manure and regard their vines as parts of a larger environment, trees and plants. This is why they show such respect for their terroir and the life therein.